

2# Vanilla FES

- Gravity **19.3 BLG**
- ABV ---
- IBU **32**
- SRM **40**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **78 C**, Time **10 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (68.5%) | 79 % | 6 |
| Grain | Carafa III | 0.3 kg (4.1%) | 70 % | 1034 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.7%) | 68 % | 1200 |
| Grain | Strzegom pszenica prażona | 0.3 kg (4.1%) | 70 % | 1000 |
| Grain | Słód karmelowy 600 Strzegom | 1 kg (13.7%) | --- % | --- |
| Grain | Pszeniczny | 0.5 kg (6.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Progress | 50 g | 60 min | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|--------|
| Spice | WANILIA | 0 g | Boil | 10 min |
| Spice | WANILIA | 15 g | Secondary | --- |
| Flavor | kawa | 0 g | Secondary | --- |

Notes

- Wanilię zmacerować
Jun 20, 2016, 12:23 AM