

Sweet Vanilia Outmeal FES

- Gravity **19.6 BLG**
- ABV ---
- IBU **43**
- SRM **39.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **30.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 5 kg (59.2%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (5.9%) | 68 % | 1200 |
| Grain | Biscuit Malt | 0.5 kg (5.9%) | 79 % | 45 |
| Grain | Płatki owsiane | 1 kg (11.8%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (3%) | 76.1 % | 0 |
| Grain | Weyermann - Dehusked Carafo III | 0.2 kg (2.4%) | 70 % | 1024 |
| Grain | Pszeniczny | 1 kg (11.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Magnat | 30 g | 60 min | 14.2 % |
| Boil | Progress | 20 g | 30 min | 5.2 % |
| Aroma (end of boil) | Progress | 10 g | 5 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|-----------|----------|
| Spice | Laska wanlii | 6 g | Secondary | 3 day(s) |