

# 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) |