

# 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 Carafa III	0.2 kg (2.4%)	70 %	1024
Grain	Pszoniczny	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)