

Vanilalalal Dark

- Gravity **17.3 BLG**
- ABV ---
- IBU **51**
- SRM **40**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **73C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Weyermann - Pale Ale Malt | 4.8 kg (71.6%) | 79 % | 6 |
| Grain | Castle Abbey Malt | 0.3 kg (4.5%) | 71.7 % | 110 |
| Grain | Caraaroma | 0.6 kg (9%) | 55 % | 985 |
| Grain | Weyermann - Carafa I | 0.2 kg (3%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (4.5%) | 75 % | 45 |
| Grain | Jęczmień palony | 0.5 kg (7.5%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|-----------|------------|
| Boil | Target | 43 g | 60 min | 10.5 % |
| Boil | Kent Goldings | 20 g | 30 min | 5.5 % |
| Dry Hop | Fuggles | 20 g | 10 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|-----------|-----------|
| Spice | Ekstrakt Waniliowy | 100 g | Secondary | 10 day(s) |