

# Vanilla Dream

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **30**
- SRM **45.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.7 liter(s)**
- Total mash volume **58.3 liter(s)**

## Steps

- Temp **65 C**, Time **120 min**

## Mash step by step

- Heat up **43.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **120 min** at **65C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	12 kg (82.4%)	79 %	6
Grain	Strzegom Czekoladowy 400	1 kg (6.9%)	68 %	400
Grain	Strzegom Czekoladowy 1200	1 kg (6.9%)	68 %	1202
Grain	Carafa II	0.57 kg (3.9%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Marynka	50 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1000 g	Boil	10 min