

Vanilla Obsession

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **37.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Pilzneński | 3 kg (56.6%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (9.4%) | 79 % | 10 |
| Grain | Caraaroma | 0.3 kg (5.7%) | 78 % | 400 |
| Grain | Strzegom pszenica prażona | 0.5 kg (9.4%) | 70 % | 1000 |
| Grain | Simpsons - Coffee Malt | 0.5 kg (9.4%) | 74 % | 296 |
| Grain | Płatki orkiszowe | 0.5 kg (9.4%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 40 g | 45 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|-------|
| Spice | wanilia | 5 g | Boil | 5 min |