

Vanilla porter

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **19.8**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **70 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **55 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.98 kg (38.6%) | 85 % | 7 |
| Grain | Platki owsiane | 0.8 kg (15.6%) | 60 % | 3 |
| Grain | Strzegom Monachijski typ I | 0.45 kg (8.8%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.4 kg (7.8%) | 75 % | 150 |
| Grain | Weyermann - Carapils | 0.5 kg (9.7%) | 78 % | 4 |
| Grain | Biscuit Malt | 0.5 kg (9.7%) | 79 % | 45 |
| Grain | Carafa II | 0.25 kg (4.9%) | 70 % | 812 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (4.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 20 g | 60 min | 4.5 % |
| Boil | Fuggles | 10 g | 30 min | 4.5 % |
| Boil | Laktoza | 0 g | 15 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|------|
| Flavor | Laska wanilii | 2 g | Secondary | --- |

Notes

- Ciemne słody po 45 zacierania

Zależy mi aby przede wszystkim grała tu wanilia. Do tego laktoza powinna osłodzić piwo, a płatki owsiane fajnie je wygładzić.

Mar 18, 2021, 9:17 PM