

# Vanilla stout

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **33**
- SRM **26.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **55 C**, Time **0 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.16 kg (76.2%)	85 %	7
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.8%)	73 %	1001
Grain	Jęczmień palony	0.15 kg (2.7%)	55 %	985
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (9.2%)	80 %	20
Grain	Carafa II	0.15 kg (2.7%)	70 %	812
Grain	Płatki owsiane	0.2 kg (3.7%)	85 %	3
Grain	Caraamber	0.2 kg (3.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	60 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	30 g	0 min	5.1 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	laska wanilii	2 g	Secondary	16 day(s)
Spice	płatki dębowe	20 g	Secondary	16 day(s)