Borbon Vanillia Imperia Staut

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **49**
- SRM **32**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	2 kg *(25%)*	81 %	8
Grain	Strzegom Monachijski typ I	1 kg *(12.5%)*	79 %	16
Grain	Strzegom Monachijski typ II	1 kg *(12.5%)*	79 %	22
Grain	Żytni	1.5 kg *(18.8%)*	85 %	8
Grain	Karmelowy Pszeniczny Strzegom	0.4 kg *(5%)*	79 %	130
Grain	Caramel/Crystal Malt - 40L	0.4 kg *(5%)*	74 %	79
Grain	Briess - Chocolate Malt	0.6 kg *(7.5%)*	60 %	690
Grain	Brown Malt (British Chocolate)	0.2 kg *(2.5%)*	70 %	128
Grain	Strzegom Bursztynowy	0.7 kg *(8.8%)*	70 %	49
Sugar	Cukier	0.2 kg *(2.5%)*	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Fuggles	25 g	30 min	4.5 %
Aroma (end of boil)	Tettnang	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	250 ml	Wyeast Labs

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

Extras

Type	Name	Amount	Use for	Time
Spice	Vanillia	10 g	Secondary	10 day(s)
Flavor	Borbon	400 g	Bottling	---