Vanilla

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **35.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Steps

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

Mash step by step

- Heat up **28 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(71.4%)*	80 %	5
Grain	Płatki orkiszowe	0.6 kg *(8.6%)*	60 %	4
Grain	Weyermann - Carafa III	0.3 kg *(4.3%)*	70 %	1024
Grain	Strzegom Karmel 600	0.8 kg *(11.4%)*	68 %	601
Grain	Strzegom Czekoladowy jasny	0.3 kg *(4.3%)*	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik skare	Ale	Slant	10 ml	Własne

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	800 g	Boil	15 min

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Flavor	Ziarna kakaowca	250 g	Secondary	7 day(s)
Flavor	Esencja wanilii	20 g	Secondary	7 day(s)

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