

Cocoa Chipotle FES

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **61.4**
- Style **Foreign Extra 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (76.9%) | 80 % | 5 |
| Grain | Strzegom Barwiący | 0.25 kg (3.8%) | 68 % | 1300 |
| Grain | Caraaroma | 0.25 kg (3.8%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (15.4%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------------------|--------|--------|------------|
| First Wort | East Kent Goldings | 30 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 20 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|-------------|
| Wyeast - British Ale | Ale | Liquid | 1000 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Chipotle | 30 g | Boil | 15 min |

| | | | | |
|-------|-----------------|-------|------|--------|
| Spice | Ziarna kakaowca | 100 g | Boil | 15 min |
|-------|-----------------|-------|------|--------|