

Coconut ShyPA

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **65**
- SRM **4**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **7.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.69 kg (83.7%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.23 kg (11.4%)	75 %	20
Grain	Płatki owsiane	0.1 kg (5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	7.62 g	60 min	15.5 %
Whirlpool	Mosaic	9.52 g	30 min	10 %
Whirlpool	Cascade	11.9 g	30 min	6 %
Dry Hop	Mosaic	19.05 g	5 day(s)	10 %
Whirlpool	kokos wiórki prażone	250 g	30 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.24 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	kokos wiórki prażone	250 g	Secondary	5 day(s)