

# COFFEE Vanilla FES

- Gravity **18 BLG**
- ABV ---
- IBU **48**
- SRM **52.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (72.3%)	80 %	7
Grain	Strzegom Karmel 300	0.7 kg (8.4%)	70 %	299
Grain	Strzegom Monachijski typ I	0.6 kg (7.2%)	79 %	16
Grain	Strzegom pszenica prażona	0.3 kg (3.6%)	70 %	1000
Grain	Jęczmień palony	0.3 kg (3.6%)	55 %	985
Grain	Płatki owsiane	0.4 kg (4.8%)	1 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	14.5 %
Boil	lunga	30 g	15 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Safale
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### Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	500 g	Secondary	4 day(s)
Flavor	wanilia+whisky	80 g	Secondary	4 day(s)

### Notes

- Kawa - Columbia supremo +18.  
Espresso 500ml  
3 laski wanilli macerowane 3 tygodnie w 80 ml Bushmills Black  
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