RIS czekoladowo-kokosowy

- Gravity **33.7 BLG**
- ABV **17.4 %**
- IBU **48**
- SRM **70**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.8 liter(s)**
- Total mash volume **50.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **37.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **60 min** at **65C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking - Pale Ale	6.4 kg *(41.7%)*	80 %	7
Grain	Weyermann - Carapils	1.2 kg *(7.8%)*	78 %	4
Grain	Thomas Fawcett - owsiany	1.2 kg *(7.8%)*	80.5 %	5
Grain	Weyermann - Abbey	0.7 kg *(4.6%)*	75 %	45
Grain	Castle malting - Biscuit	0.5 kg *(3.3%)*	79 %	50
Grain	Weyermann - Caramunich Typ II	0.6 kg *(3.9%)*	73 %	120
Grain	Thomas Fawcett - Pale Chocolate	0.5 kg *(3.3%)*	71 %	625
Grain	Thomas Fawcett - Chocolate	0.5 kg *(3.3%)*	70 %	1200
Grain	Weyermann - Carafa II	1 kg *(6.5%)*	70 %	1150
Liquid Extract	Ekstrakt słodowy jasny	2 kg *(13%)*	76 %	15
Sugar	Laktoza	0.33 kg *(2.2%)*	76.1 %	0
Dry Extract	Maltodekstryna	0.4 kg *(2.6%)*	100 %	0

Hops

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

Use for	Name	Amount	Time	Alpha acid
Boil	goryczkowy Marynka - szyszki własny zbiór	100 g	90 min	10 %
Boil	aromatyczny East Kent Goldings - szyszki własny zbiór	50 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	140 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Kakao prażone, nibsy ziarno kruszone, Meksyk	384 g	Secondary	7 day(s)
Flavor	Chipsy kokosowe naturalne	1200 g	Secondary	7 day(s)