

## 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

| Use for | Name                                                  | Amount | Time   | Alpha acid |
|---------|-------------------------------------------------------|--------|--------|------------|
| Boil    | gorzki 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) |