

# Choco Coconut FES

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **62**
- SRM **41.5**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **68.5 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **5 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (62%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (23.3%)	79 %	22
Grain	Strzegom Czekoladowy 1200	0.4 kg (6.2%)	68 %	1202
Grain	Fawcett - Pale Chocolate	0.4 kg (6.2%)	71 %	600
Grain	Carafa III	0.15 kg (2.3%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	30.77 g	75 min	13.5 %
Boil	Magnum	15.38 g	30 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	17.69 g	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Mleczko kokosowe	800 g	Boil	5 min
Flavor	Kakaowiec	100 g	Secondary	14 day(s)