

# COCO DARK ALE ćwierć warka biały

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **40.1**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **5.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.8 liter(s)**
- Total mash volume **5 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**

## Mash step by step

- Heat up **3.8 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **5.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	0.6 kg (48%)	79 %	16
Grain	Karmelowy Czerwony	0.25 kg (20%)	75 %	59
Grain	Strzegom Czekoladowy jasny	0.2 kg (16%)	68 %	400
Grain	Briess - Pale Ale Malt	0.1 kg (8%)	80 %	7
Grain	Jęczmień palony	0.1 kg (8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	30 min	11.2 %
Aroma (end of boil)	Cascade PL	5 g	5 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
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Spice	kokos prażony 180 przez 10min	150 g	Secondary	7 day(s)
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