

# Choco Cookie FES

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **34**
- SRM **39.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **77C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (61.1%)	79 %	6
Grain	Biscuit Malt	1 kg (15.3%)	79 %	45
Grain	Chocolate Malt (UK)	0.5 kg (7.6%)	73 %	887
Grain	Oats, Flaked	0.5 kg (7.6%)	80 %	2
Grain	Weyermann - Carafa I	0.3 kg (4.6%)	70 %	870
Grain	Caraaroma	0.25 kg (3.8%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	50 min	7 %
Boil	Fuggles	50 g	35 min	4.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Flavor	łuska kakaowa	26 g	Secondary	10 day(s)
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