

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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------------------------------|-------|-----------|----------|
| Spice | kokos prażony 180 przez 10min | 150 g | Secondary | 7 day(s) |
|-------|----------------------------------|-------|-----------|----------|