

# Cocoa Chipotle FES

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **61.4**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **76C**
- 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	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Strzegom Barwiący	0.25 kg (3.8%)	68 %	1300
Grain	Caraaroma	0.25 kg (3.8%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	1 kg (15.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	East Kent Goldings	30 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - British Ale	Ale	Liquid	1000 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Chipotle	30 g	Boil	15 min

Spice	Ziarna kakaowca	100 g	Boil	15 min
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