

COFFEE Vanilla FES#2

- Gravity **18.2 BLG**
- ABV ---
- IBU **28**
- SRM **40.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (68.2%)	80 %	7
Grain	Strzegom Karmel 300	0.7 kg (8%)	70 %	299
Grain	Strzegom Monachijski typ I	0.6 kg (6.8%)	79 %	16
Grain	Strzegom pszenica prażona	0.4 kg (4.5%)	70 %	1000
Grain	Jęczmień palony	0.3 kg (3.4%)	55 %	985
Grain	Płatki owsiane	0.4 kg (4.5%)	1 %	3
Grain	Płatki żytnie	0.4 kg (4.5%)	1 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	13.6 %
Boil	sybilla	20 g	20 min	5.9 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	kawa wywar	700 g	Secondary	4 day(s)
Flavor	wanilia+whisky (80ml)	80 g	Secondary	4 day(s)

Notes

- Na 4dni cichej wlać wywar z kawy około 700ml oraz 4 laski wanilli macerowane w 80 ml whisky razem z whisky
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