

# Słodki kokosik v1

- Gravity **12.7 BLG**
- ABV ---
- IBU **45**
- SRM **6.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (57.7%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (19.2%)	79 %	10
Grain	Strzegom pszeniczny	1 kg (19.2%)	81 %	6
Grain	Carahell	0.2 kg (3.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	30 min	13.5 %
Boil	Sorachi Ace	10 g	30 min	10 %
Boil	Sorachi Ace	20 g	20 min	10 %
Boil	Sorachi Ace	30 g	10 min	10 %
Whirlpool	Sorachi Ace	50 g	0 min	10 %
Dry Hop	Sorachi Ace	40 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	220 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	100 g	Boil	10 min