

# COFFEE Vanilla FES

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- Gravity **18 BLG**
- ABV ---
- IBU **48**
- SRM **52.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **29 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 **20.7 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 **16.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC  |
|-------|----------------------------|---------------|-------|------|
| Grain | Briess - Pale Ale Malt     | 6 kg (72.3%)  | 80 %  | 7    |
| Grain | Strzegom Karmel 300        | 0.7 kg (8.4%) | 70 %  | 299  |
| Grain | Strzegom Monachijski typ I | 0.6 kg (7.2%) | 79 %  | 16   |
| Grain | Strzegom pszenica prażona  | 0.3 kg (3.6%) | 70 %  | 1000 |
| Grain | Jęczmień palony            | 0.3 kg (3.6%) | 55 %  | 985  |
| Grain | Płatki owsiane             | 0.4 kg (4.8%) | 1 %   | 3    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 30 g   | 60 min | 14.5 %     |
| Boil    | lunga   | 30 g   | 15 min | 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           | 500 g  | Secondary | 4 day(s) |
| Flavor | wanilia+whisky | 80 g   | Secondary | 4 day(s) |

### Notes

- Kawa - Columbia supremo +18.  
Espresso 500ml  
3 laski wanilli macerowane 3 tygodnie w 80 ml Bushmills Black  
*Nov 23, 2016, 8:45 PM*