

Choco Coconut FES

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **62**
- SRM **41.5**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **68.5 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **5 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (62%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (23.3%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy 1200 | 0.4 kg (6.2%) | 68 % | 1202 |
| Grain | Fawcett - Pale Chocolate | 0.4 kg (6.2%) | 71 % | 600 |
| Grain | Carafa III | 0.15 kg (2.3%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------|---------|--------|------------|
| First Wort | Magnum | 30.77 g | 75 min | 13.5 % |
| Boil | Magnum | 15.38 g | 30 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 17.69 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------------|-------|-----------|-----------|
| Flavor | Mleczko kokosowe | 800 g | Boil | 5 min |
| Flavor | Kakaowiec | 100 g | Secondary | 14 day(s) |