

Choco Cookie FES

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **34**
- SRM **39.9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **77C**
- 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 | Strzegom Pale Ale | 4 kg (61.1%) | 79 % | 6 |
| Grain | Biscuit Malt | 1 kg (15.3%) | 79 % | 45 |
| Grain | Chocolate Malt (UK) | 0.5 kg (7.6%) | 73 % | 887 |
| Grain | Oats, Flaked | 0.5 kg (7.6%) | 80 % | 2 |
| Grain | Weyermann - Carafa I | 0.3 kg (4.6%) | 70 % | 870 |
| Grain | Caraaroma | 0.25 kg (3.8%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 25 g | 50 min | 7 % |
| Boil | Fuggles | 50 g | 35 min | 4.5 % |

Yeasts

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

Extras

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

| | | | | |
|--------|---------------|------|-----------|-----------|
| Flavor | łuska kakaowa | 26 g | Secondary | 10 day(s) |
|--------|---------------|------|-----------|-----------|