

## COFFEE Vanilla FES#2

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- 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<br>(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  
*Apr 3, 2017, 5:40 PM*