

# Coco Jambo

- Gravity **10.1 BLG**
- ABV ---
- IBU **53**
- SRM **7.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (30%)	79 %	6
Grain	Strzegom Monachijski typ I	2.5 kg (50%)	79 %	16
Grain	Weyermann pszeniczny jasny	1 kg (20%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	30 g	60 min	10 %
Boil	Sorachi Ace	20 g	30 min	10 %
Boil	Sorachi Ace	15 g	10 min	10 %
Boil	Sorachi Ace	10 g	5 min	10 %
Boil	Sorachi Ace	15 g	3 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Liberty Bell	Ale	Slant	40 ml	1

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiórki kokosowe	50 g	Mash	15 min