

COFFEE Vanilla FES#2

- 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 (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