

FES z wiórkami kokosowymi

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **55**
- SRM **38.5**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.8 kg (70%)	79 %	16
Grain	Oats, Flaked	0.4 kg (10%)	80 %	2
Grain	Abbey Malt Weyermann	0.2 kg (5%)	75 %	45
Grain	VM Caramel Aromatic	0.2 kg (5%)	75 %	200
Grain	Carafa III Special	0.2 kg (5%)	70 %	1034
Grain	Żyto prażone	0.2 kg (5%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	35 g	60 min	6.5 %
Boil	Lublin (Lubelski) Stary	23 g	60 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6.6 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Wiórki kokosowe	500 g	Secondary	7 day(s)
Spice	Banan suszony	1000 g	Secondary	7 day(s)
Spice	Migdały	200 g	Secondary	7 day(s)