

## Blue Valentines - Cocoa extract Red Ale - 5%

### Experimental Beer

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Type: All Grain

IBU : 20 (Tinseth)  
BU/GU : 0.35  
Color : 33 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.055  
Original Gravity : 1.058  
Final Gravity : 1.020

### Fermentables (6.7 kg)

3 kg - BEST Red X® 30 EBC (44.8%)  
2.4 kg - Carared Malt 55 EBC (35.8%)  
1 kg - Carapils Malt 5.5 EBC (14.9%)  
300 g - BEST Biscuit 50 EBC (4.5%)

### Hops (143 g)

30 min - 13 g - Columbus (Tomahawk) - 14% (13...

### Hop Stand

20 min hopstand @ 80 °C  
20 min - 65 g - Barbe Rouge - 9.1% (7 IBU)

### Dry Hops

5 days - 65 g - Barbe Rouge - 9.1%

### Miscellaneous

Mash - 3 g - Calcium Chloride (CaCl2)  
Mash - 3 g - Epsom Salt (MgSO4)  
Mash - 3 g - Gypsum (CaSO4)  
Secondary - 50 g - Cacao Nibs  
^ Add on dry hop. Check notes!

### Yeast

1 pkg - Fermentis SafBrew Ale S-33

### BrewZilla / RoboBrew 35L

Batch Size : 25 L  
Boil Size : 29.63 L  
Post-Boil Vol : 28.13 L

Mash Water : 23.1 L  
Sparge Water : 11.37 L  
Boil Time : 30 min  
Total Water : 34.47 L

Brewhouse Efficiency: 75%  
Mash Efficiency: 81%

### Mash Profile

High fermentability plus mash out  
69 °C - 60 min - Temperature  
75 °C - 10 min - Mash Out

### Fermentation Profile

Ale  
20 °C - 14 days - Primary  
20 °C - 4 days - Secondary

### Water Profile

argiroupoli water (Style - General)  
Ca 94 Mg 14 Na 2 Cl 48 SO 94 HCO 155

SO/Cl ratio: 2  
Mash pH: 5.32

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



33 EBC

### Recipe Notes

Preparation of the cocoa extract:

In a container, place 50g of cocoa nibs, cover them with gin, seal the container, and let it sit for 1-2 weeks. Strain the mixture with a strainer and add the extract to the fermented wort during the dry hop addition.

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