

# Cocoa Psycho

- Gravity **27.7 BLG**
- ABV ---
- IBU **35**
- SRM **79.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **45.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (61.4%)	80 %	5
Grain	Pszeniczny	1 kg (8.8%)	85 %	4
Grain	Simpsons - Crystal Dark	0.15 kg (1.3%)	74 %	158
Grain	Black (Patent) Malt	1.25 kg (11%)	55 %	985
Grain	Briess - Roasted Barley	1.5 kg (13.2%)	55 %	591
Grain	Weyermann - Smoked Malt	0.5 kg (4.4%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bullion	50 g	60 min	7.75 %
Boil	Bullion	25 g	30 min	7.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe bourbon	50 g	Secondary	30 day(s)
Spice	ziarno kawy	25 g	Boil	1 min
Spice	ziarno kakaowca	25 g	Boil	1 min
Spice	ziarno kakaowca	50 g	Boil	0 min