

# CocoChristmas Stout

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **50**
- SRM **35.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **16.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.8 liter(s)**

## Fermentables

| Type  | Name                      | Amount          | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Pale 2row                 | 4.08 kg (69.3%) | --- % | --- |
| Grain | Briess - Caramel Malt 60L | 0.45 kg (7.6%)  | 76 %  | 118 |
| Grain | Chocolate Malt (UK)       | 0.45 kg (7.6%)  | 73 %  | 887 |
| Grain | Briess - Munich Malt 10L  | 0.45 kg (7.6%)  | 77 %  | 20  |
| Grain | Barley, Flaked            | 0.23 kg (3.9%)  | 70 %  | 4   |
| Grain | Briess - Roasted Barley   | 0.23 kg (3.9%)  | 55 %  | 591 |

## Hops

| Use for             | Name    | Amount  | Time   | Alpha acid |
|---------------------|---------|---------|--------|------------|
| Boil                | Magnum  | 28.35 g | 60 min | 13.5 %     |
| Boil                | Cascade | 28.35 g | 10 min | 6 %        |
| Aroma (end of boil) | Cascade | 283.5 g | 0 min  | 6 %        |

## Yeasts

| Name        | Type | Form   | Amount   | Laboratory |
|-------------|------|--------|----------|------------|
| Safale S-04 | Ale  | Liquid | 591.5 ml | Fermentis  |

## Extras

| Type  | Name                     | Amount   | Use for   | Time     |
|-------|--------------------------|----------|-----------|----------|
| Other | Lactose                  | 70.87 g  | Secondary | 7 day(s) |
| Other | Toasted shredded coconut | 396.89 g | Secondary | 7 day(s) |
| Other | Toasted cocoa nibs       | 113.4 g  | Secondary | 7 day(s) |

## Notes

- Bottled 9, Kegged rest  
*Dec 2, 2022, 10:25 PM*