

KOKO STOUT

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **17**
- SRM **40.7**
- Style **Oatmeal 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 **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (62.5%) | 79 % | 6 |
| Grain | Strzegom Czekoladowy 400 | 1 kg (15.6%) | 68 % | 400 |
| Grain | Strzegom Karmelowy 600 | 0.4 kg (6.3%) | 68 % | 601 |
| Grain | Barley, Flaked | 0.3 kg (4.7%) | 70 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (4.7%) | 85 % | 3 |
| Grain | Briess - Roasted Barley | 0.4 kg (6.3%) | 55 % | 591 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum De | 15 g | 60 min | 11.5 % |
| Boil | East Kent Goldings | 20 g | 0 min | 5.1 % |

Notes

- B. lambicus (White Labs WLP653 and Wyeast 5526) CHERRY!!! do polowy

NIEDOKONCZONY

Druga polowa z kokosem

Co z woda kokosowa?

Płatki kokosa prazone dodane na cicha.

Oct 8, 2017, 8:16 PM