

# Stout Kokosowo-czekoladowy

- Gravity **16.1 BLG**
- ABV ---
- IBU **32**
- SRM **47.6**
- Style **Dry 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (65%)	85 %	7
Grain	Monachijski	1 kg (16.3%)	80 %	16
Grain	Weyermann pszeniczny czekoladowy	0.5 kg (8.1%)	68 %	1000
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3
Grain	Caraaroma	0.25 kg (4.1%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wiórki kokosowe opiekane	30 g	Secondary	7 day(s)

Spice	Kakao odtłuszczone	20 g	Secondary	7 day(s)
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