

# Sweet KokoRIS

- Gravity **52.9 BLG**
- ABV ---
- IBU **8**
- SRM **92.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **44.7 liter(s)**
- Total mash volume **74.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **44.7 liter(s)** of strike water to **81.3C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	18.8 kg (63.1%)	80 %	6
Grain	Pilzneński	3 kg (10.1%)	81 %	4
Grain	Whole Mild Malt	2.5 kg (8.4%)	80 %	6
Grain	Zakwaszający	0.25 kg (0.8%)	75 %	5
Grain	Jęczmień palony	1 kg (3.4%)	55 %	1150
Grain	Caramel/Crystal Malt	0.1 kg (0.3%)	75 %	160
Grain	Biscuit Malt	0.15 kg (0.5%)	79 %	50
Grain	Abbey Malt	0.2 kg (0.7%)	80 %	55
Grain	Caraaroma	0.2 kg (0.7%)	78 %	400
Grain	Carafa I	0.5 kg (1.7%)	70 %	900
Grain	Carafa II	0.5 kg (1.7%)	70 %	1200
Grain	Carafa III	0.5 kg (1.7%)	70 %	1034
Grain	Caramunich	1 kg (3.4%)	73 %	120
Grain	Weyermann - Carapils	0.5 kg (1.7%)	78 %	4
Grain	Chocolate Malt (UK)	0.3 kg (1%)	73 %	1100
Grain	Fawcett - Pale Chocolate	0.3 kg (1%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	45 min	7.8 %
Boil	Oktawia	30 g	30 min	7.8 %
Boil	Sterling	30 g	15 min	7.8 %