

# COC Stout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **30.8**
- 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 **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (21.7%)	82 %	4
Grain	Viking Pale Ale malt	2.5 kg (36.2%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (14.5%)	79 %	10
Grain	Słód owsiany Fawcett	0.25 kg (3.6%)	61 %	5
Grain	Fawcett - Brown	0.3 kg (4.3%)	72 %	180
Grain	Płatki orkiszowe	0.4 kg (5.8%)	80 %	4
Grain	Carafa II	0.3 kg (4.3%)	70 %	1100
Grain	Fawcett - Pale Chocolate	0.2 kg (2.9%)	71 %	600
Grain	Jęczmień palony weyermann	0.05 kg (0.7%)	55 %	1200
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	5.9 %
Boil	Fuggles	30 g	40 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie mrożone	2000 g	Secondary	7 day(s)
Flavor	płatki kokosa	500 g	Secondary	5 day(s)
Fining	whirfloc	10 g	Boil	15 min