

# Cocaine

- Gravity **11.4 BLG**
- ABV ---
- IBU **41**
- SRM **36.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **310 liter(s)**
- Trub loss **5 %**
- Size with trub loss **341 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **374.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **183 liter(s)**
- Total mash volume **244 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **183 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **252.3 liter(s)** of **76C** water or to achieve **374.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett Golden Promise	25 kg (39.1%)	81 %	4
Grain	Fawcett Halcyon	25 kg (39.1%)	81 %	4
Grain	Fawcett Wheat, Torrified	4 kg (6.3%)	80 %	4
Grain	Fawcett Black (Patent) Malt	4 kg (6.3%)	55 %	1500
Grain	Fawcett Dark Crystal	2 kg (3.1%)	80 %	300
Grain	Brown Malt (British Chocolate)	1 kg (1.6%)	70 %	180
Sugar	Milk Sugar (Lactose)	3 kg (4.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	300 g	60 min	15 %
Aroma (end of boil)	Amarillo	100 g	15 min	8.7 %
Aroma (end of boil)	Amarillo	200 g	5 min	8.7 %
Aroma (end of boil)	Amarillo	300 g	0 min	8.7 %
Dry Hop	Amarillo	300 g	3 day(s)	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Dry	250 g	Lallemand