

Coco RIS

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **26**
- SRM **50.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **-1.4 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (64.8%) | 90 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (18.5%) | 79 % | 22 |
| Grain | Czekoladowy | 0.25 kg (4.6%) | 60 % | 1000 |
| Grain | Chocolate Malt (UK) | 0.25 kg (4.6%) | 73 % | 887 |
| Grain | Carafa III | 0.1 kg (1.9%) | 1 % | 1400 |
| Sugar | Milk Sugar (Lactose) | 0.3 kg (5.6%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 50 g | 60 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-----------------|------|-----------|-----------|
| Spice | Ziarno kakaowca | 50 g | Secondary | 14 day(s) |
|-------|-----------------|------|-----------|-----------|