

Coco Sweet Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **42.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 3.2 kg (71.9%) | 80 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (11.2%) | 80 % | 2 |
| Grain | Simpsons - Chocolate Malt | 0.2 kg (4.5%) | 60 % | 1000 |
| Grain | Jęczmień palony | 0.2 kg (4.5%) | 55 % | 985 |
| Grain | Carafa III special | 0.15 kg (3.4%) | 70 % | 1034 |
| Sugar | Milk Sugar (Lactose) | 0.2 kg (4.5%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Marynka PH 2019 | 20 g | 30 min | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 150 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | kreda | 10 g | Mash | 60 min |

| | | | | |
|--------|-------|--------|-----------|----------|
| Flavor | kokos | 1000 g | Secondary | 7 day(s) |
|--------|-------|--------|-----------|----------|