

# Coco

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **30.7**
- Style **Sweet 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount        | Yield  | EBC |
|-------|-----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt  | 4 kg (70.2%)  | 80 %   | 5   |
| Grain | Platki owsiane        | 0.5 kg (8.8%) | 85 %   | 3   |
| Grain | Strzegom Karmel 600   | 0.4 kg (7%)   | 68 %   | 601 |
| Sugar | Milk Sugar (Lactose)  | 0.4 kg (7%)   | 76.1 % | 0   |
| Grain | Weyermann - Carafa II | 0.4 kg (7%)   | 70 %   | 837 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 15 g   | 60 min | 10 %       |
| Boil    | Marynka | 10 g   | 30 min | 10 %       |
| Boil    | Marynka | 10 g   | 5 min  | 10 %       |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale  | Slant | 120 ml | FM         |

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type  | Name            | Amount | Use for   | Time     |
|-------|-----------------|--------|-----------|----------|
| Spice | Wiórki kokosowe | 200 g  | Secondary | 7 day(s) |
| Other | aromat kokos    | 10 g   | Bottling  | 7 min    |
| Spice | kakao           | 200 g  | Boil      | 10 min   |