

# Koko Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **52.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (56%)	80 %	7
Grain	Briess - Wheat Malt, White	0.5 kg (14%)	85 %	5
Grain	Oats, Flaked	0.2 kg (5.6%)	80 %	2
Grain	Black Barley (Roast Barley)	0.25 kg (7%)	55 %	985
Grain	Chocolate Malt (UK)	0.12 kg (3.4%)	73 %	887
Grain	Weyermann - Carafa II	0.5 kg (14%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 04	Ale	Dry	8 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	laktoza	50 g	Boil	45 min
Flavor	Wiórki kokosowe	40 g	Secondary	8 day(s)
Flavor	vanilia	2 g	Secondary	6 day(s)