

Kokokoro

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **37**
- SRM **30**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **11.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **64 C**, Time **5 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **5 min** at **64C**
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **liter(s)** of **76C** water or to achieve **11.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--------------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (58.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (14.7%) | 79 % | 16 |
| Grain | Crystal Castle Malting | 0.5 kg (14.7%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2.9%) | 68 % | 1200 |
| Sugar | Cukier kandyzowany | 0.1 kg (2.9%) | 100 % | 0 |
| Na gotowanie | | | | |
| Grain | Otręby owsiane | 0.1 kg (2.9%) | 60 % | 2 |
| Grain | Jęczmień prażony | 0.06 kg (1.8%) | 55 % | 985 |
| Gotowanie | | | | |
| Grain | Płatki owsiane | 0.05 kg (1.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 6.3 % |
| Lub inny chmiel o nutach żywicznych lub korzennych | | | | |

| | | | | |
|---------------------|---------|------|--------|-------|
| Aroma (end of boil) | Fuggles | 25 g | 15 min | 5.6 % |
|---------------------|---------|------|--------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------------------|
| US-05 | Ale | Dry | 20 g | Starter 1.5 litra 6BLG |

Extras

| Type | Name | Amount | Use for | Time |
|--|-------------------------|--------|-----------|-----------|
| Flavor | Laktoza | 100 g | Boil | 15 min |
| Flavor | Wiórki kokosowe | 250 g | Secondary | 15 day(s) |
| Wiórki prażone na patelni lub w piekarniku, odsączone ręcznikiem papierowym. | | | | |
| Flavor | Płatki cedrowe | 15 g | Secondary | 15 day(s) |
| Fining | Gips piwowarski | 1.5 g | Mash | 90 min |
| Water Agent | Chalk CaCO ₃ | 4 g | Mash | 90 min |