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

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Spice	Ziarno kakaowca	50 g	Secondary	14 day(s)

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