

Sweet KokoRIS

- Gravity **52.9 BLG**
- ABV ---
- IBU **8**
- SRM **92.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **44.7 liter(s)**
- Total mash volume **74.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **44.7 liter(s)** of strike water to **81.3C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 18.8 kg (63.1%) | 80 % | 6 |
| Grain | Pilzneński | 3 kg (10.1%) | 81 % | 4 |
| Grain | Whole Mild Malt | 2.5 kg (8.4%) | 80 % | 6 |
| Grain | Zakwaszający | 0.25 kg (0.8%) | 75 % | 5 |
| Grain | Jęczmień palony | 1 kg (3.4%) | 55 % | 1150 |
| Grain | Caramel/Crystal Malt | 0.1 kg (0.3%) | 75 % | 160 |
| Grain | Biscuit Malt | 0.15 kg (0.5%) | 79 % | 50 |
| Grain | Abbey Malt | 0.2 kg (0.7%) | 80 % | 55 |
| Grain | Caraaroma | 0.2 kg (0.7%) | 78 % | 400 |
| Grain | Carafa I | 0.5 kg (1.7%) | 70 % | 900 |
| Grain | Carafa II | 0.5 kg (1.7%) | 70 % | 1200 |
| Grain | Carafa III | 0.5 kg (1.7%) | 70 % | 1034 |
| Grain | Caramunich | 1 kg (3.4%) | 73 % | 120 |
| Grain | Weyermann - Carapils | 0.5 kg (1.7%) | 78 % | 4 |
| Grain | Chocolate Malt (UK) | 0.3 kg (1%) | 73 % | 1100 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (1%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|----------------|-------------|---------------|-------------|-------------------|
| Boil | Oktawia | 30 g | 45 min | 7.8 % |
| Boil | Oktawia | 30 g | 30 min | 7.8 % |
| Boil | Sterling | 30 g | 15 min | 7.8 % |