

I'm in love with a coco

- Gravity **23.3 BLG**
- ABV ---
- IBU **62**
- SRM **57.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **10.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **74C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 2.4 kg (53.3%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (11.1%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (6.7%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.3 kg (6.7%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.3 kg (6.7%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.3 kg (6.7%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.4 kg (8.9%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | hallertauer taurus | 20 g | 15 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | Wiórki kokosowe | 400 g | Secondary | 7 day(s) |