

# KOKO STOUT

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **17**
- SRM **40.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (62.5%)	79 %	6
Grain	Strzegom Czekoladowy 400	1 kg (15.6%)	68 %	400
Grain	Strzegom Karmelowy 600	0.4 kg (6.3%)	68 %	601
Grain	Barley, Flaked	0.3 kg (4.7%)	70 %	4
Grain	Płatki owsiane	0.3 kg (4.7%)	85 %	3
Grain	Briess - Roasted Barley	0.4 kg (6.3%)	55 %	591

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum De	15 g	60 min	11.5 %
Boil	East Kent Goldings	20 g	0 min	5.1 %

## Notes

- B. lambicus (White Labs WLP653 and Wyeast 5526) CHERRY!!! do polowy

NIEDOKONCZONY

Druga polowa z kokosem

Co z woda kokosowa?

Płatki kokosa prazone dodane na cicha.

Oct 8, 2017, 8:16 PM