

# 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 %
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## 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 <sub>3</sub>	4 g	Mash	90 min