

Kokośnik

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **25**
- SRM **35**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (34.9%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (23.3%) | 80 % | 16 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (11.6%) | 71 % | 600 |
| Grain | Caraaroma | 0.2 kg (4.7%) | 78 % | 400 |
| Sugar | laktoza | 0.6 kg (14%) | --- % | --- |
| Grain | special X | 0.3 kg (7%) | 78 % | 350 |
| Grain | Płatki pszeniczne | 0.2 kg (4.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Puławski | 20 g | 60 min | 8.9 % |