

Radosny Kokos

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **32.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|------|
| Grain | Strzegom Wiedeński | 4 kg (72.7%) | 79 % | 10 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (9.1%) | 76 % | 150 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (9.1%) | 76.1 % | 0 |
| Grain | Weyermann Palony Jeczmien | 0.5 kg (9.1%) | 55 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 12.5 % |