

# Coco

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **30.7**
- Style **Sweet 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (70.2%)	80 %	5
Grain	Platki owsiane	0.5 kg (8.8%)	85 %	3
Grain	Strzegom Karmel 600	0.4 kg (7%)	68 %	601
Sugar	Milk Sugar (Lactose)	0.4 kg (7%)	76.1 %	0
Grain	Weyermann - Carafa II	0.4 kg (7%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Marynka	10 g	30 min	10 %
Boil	Marynka	10 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	120 ml	FM

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Wiórki kokosowe	200 g	Secondary	7 day(s)
Other	aromat kokos	10 g	Bottling	7 min
Spice	kakao	200 g	Boil	10 min