

CzokoKoko Stout

- Gravity **15 BLG**
- ABV ---
- IBU **48**
- SRM **59.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **63.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **76C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 5 kg (74.1%) | 80 % | 7 |
| Grain | Strzegom Karmel 600 | 0.5 kg (7.4%) | 68 % | 601 |
| Grain | Pszeniczny | 0.5 kg (7.4%) | 85 % | 4 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (7.4%) | 73 % | 1001 |
| Grain | Black (Patent) Malt | 0.25 kg (3.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | lunga | 30 g | 45 min | 11 % |
| Boil | Sorachi Ace | 30 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Spice | laktoza | 250 g | Boil | 15 min |
| Flavor | płatki kokosa | 50 g | Mash | 60 min |
| Flavor | płatki kokosa | 50 g | Secondary | 7 day(s) |