

# 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)