

# Kokośnik

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- 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 %