

# kokosowy stout

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **40**
- SRM **36.4**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (65.8%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (6.6%)	81 %	6
Grain	Oats, Flaked	0.8 kg (10.5%)	80 %	2
Grain	Wheat, Flaked	0.4 kg (5.3%)	77 %	4
Grain	Jęczmień palony	0.5 kg (6.6%)	55 %	985
Grain	Weyermann - Dehusked Carafa III	0.25 kg (3.3%)	70 %	1024
Grain	Caraaroma	0.15 kg (2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	pioneer	50 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	180 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	chipsy kokosowe	500 g	Secondary	10 day(s)