

# Radosny Kokos

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **32.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (72.7%)	79 %	10
Grain	Weyermann Caramunich 3	0.5 kg (9.1%)	76 %	150
Sugar	Milk Sugar (Lactose)	0.5 kg (9.1%)	76.1 %	0
Grain	Weyermann Palony Jeczmien	0.5 kg (9.1%)	55 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	12.5 %