

Coco Sweet Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **42.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (71.9%)	80 %	5
Grain	Oats, Flaked	0.5 kg (11.2%)	80 %	2
Grain	Simpsons - Chocolate Malt	0.2 kg (4.5%)	60 %	1000
Grain	Jęczmień palony	0.2 kg (4.5%)	55 %	985
Grain	Carafa III special	0.15 kg (3.4%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.2 kg (4.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PH 2019	20 g	30 min	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	kreda	10 g	Mash	60 min

Flavor	kokos	1000 g	Secondary	7 day(s)
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