

# CocoChristmas Stout

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **50**
- SRM **35.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **16.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale 2row	4.08 kg (69.3%)	--- %	---
Grain	Briess - Caramel Malt 60L	0.45 kg (7.6%)	76 %	118
Grain	Chocolate Malt (UK)	0.45 kg (7.6%)	73 %	887
Grain	Briess - Munich Malt 10L	0.45 kg (7.6%)	77 %	20
Grain	Barley, Flaked	0.23 kg (3.9%)	70 %	4
Grain	Briess - Roasted Barley	0.23 kg (3.9%)	55 %	591

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	28.35 g	60 min	13.5 %
Boil	Cascade	28.35 g	10 min	6 %
Aroma (end of boil)	Cascade	283.5 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Liquid	591.5 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Lactose	70.87 g	Secondary	7 day(s)
Other	Toasted shredded coconut	396.89 g	Secondary	7 day(s)
Other	Toasted cocoa nibs	113.4 g	Secondary	7 day(s)

## Notes

- Bottled 9, Kegged rest  
*Dec 2, 2022, 10:25 PM*