

# I'm in love with a coco

- Gravity **23.3 BLG**
- ABV ---
- IBU **62**
- SRM **57.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **14.3 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **10.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **74C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.4 kg (53.3%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (11.1%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.3 kg (6.7%)	68 %	400
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985
Grain	Płatki owsiane	0.3 kg (6.7%)	85 %	3
Grain	Płatki jęczmienne	0.3 kg (6.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.4 kg (8.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	hallertauer taurus	20 g	15 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Wiórki kokosowe	400 g	Secondary	7 day(s)