

Koko Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **52.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (56%) | 80 % | 7 |
| Grain | Briess - Wheat Malt, White | 0.5 kg (14%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.2 kg (5.6%) | 80 % | 2 |
| Grain | Black Barley (Roast Barley) | 0.25 kg (7%) | 55 % | 985 |
| Grain | Chocolate Malt (UK) | 0.12 kg (3.4%) | 73 % | 887 |
| Grain | Weyermann - Carafa II | 0.5 kg (14%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 04 | Ale | Dry | 8 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Other | laktoza | 50 g | Boil | 45 min |
| Flavor | Wiórki kokosowe | 40 g | Secondary | 8 day(s) |
| Flavor | vanilia | 2 g | Secondary | 6 day(s) |