

# Kokos Stout PK

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **41**
- SRM **33.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Carafa II	0.1 kg (2%)	70 %	1100
Grain	Carafa III	0.1 kg (2%)	70 %	1300
Grain	Pale Chocolate	0.1 kg (2%)	71 %	500
Grain	Black Barley (Roast Barley)	0.2 kg (4%)	55 %	985
Grain	Cara-Pils/Dextrine	0.2 kg (4%)	72 %	4
Grain	Melanoiden Malt	0.2 kg (4%)	80 %	39
Grain	Oats, Flaked	0.5 kg (10%)	80 %	2
Sugar	Muscovado	0.2 kg (4%)	--- %	---
Sugar	Milk Sugar (Lactose)	0.4 kg (8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.5 %
Boil	East Kent Goldings	10 g	15 min	5.1 %
Boil	Fuggles	10 g	15 min	5.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	4.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Wiórki kokosowe	500 g	Secondary	7 day(s)