Koko roko

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **26**
- SRM **29.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.6 kg *(76.2%)*	80 %	7
Grain	Briess - Rye Malt	0.2 kg *(9.5%)*	80 %	7
Grain	Black (Patent) Malt	0.15 kg *(7.1%)*	55 %	985
Grain	Black Barley (Roast Barley)	0.15 kg *(7.1%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13 g	40 min	10 %