

Cocomilkstout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **29**
- SRM **41.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (45.8%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.35 kg (5.3%)	68 %	400
Grain	Carafa III	0.2 kg (3.1%)	70 %	1034
Grain	Monachijski	1 kg (15.3%)	80 %	16
Grain	Jęczmień palony	0.25 kg (3.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.8%)	68 %	1200
Grain	Pszeniczny	1 kg (15.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	800 g	Boil	10 min
Flavor	Wiórki kokosowe	500 g	Secondary	10 day(s)
Other	Kawa espresso	200 g	Secondary	10 day(s)
Other	Laska wanilii	3 g	Secondary	7 day(s)