

Coconut Milk Stout

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **28**
- SRM **53.7**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|------|
| Grain | Strzegom Monachijski typ II | 5 kg (58.8%) | 79 % | 22 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (5.9%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.5 kg (5.9%) | 55 % | 1150 |
| Grain | Płatki owsiane | 0.5 kg (5.9%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 1 kg (11.8%) | 76.1 % | 0 |
| Grain | Karmelowy Jasny 30EBC | 1 kg (11.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 25 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22 g | Safale |