

# Coconut Milk Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **10**
- SRM **44.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (41.1%)	79 %	6
Grain	Strzegom Pilzneński	0.5 kg (13.7%)	80 %	4
Grain	Jęczmień palony	0.15 kg (4.1%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (5.5%)	68 %	1200
Grain	Strzegom Barwiący	0.15 kg (4.1%)	68 %	1300
Grain	Płatki owsiane	0.9 kg (24.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.25 kg (6.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	11 g	60 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Chipsy kokosowe	1000 g	Secondary	10 day(s)
Flavor	ziarno kakaowca	100 g	Secondary	10 day(s)