

Coconut Milk Stout Whisky and Coffee Oak Aged

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **30**
- SRM **51.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.7 liter(s)**

Steps

- Temp **62 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (71.9%)	81 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (14.4%)	73 %	1100
Grain	Jęczmień palony	0.2 kg (2.9%)	55 %	1100
Sugar	Laktoza	0.75 kg (10.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	22 g	60 min	14.3 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	8 g	5 min	14.3 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Flavor	wiórki kokosowe	1200 g	Secondary	10 day(s)
Flavor	płatki dębowe macerowane w whisky	30 g	Secondary	10 day(s)
Flavor	płatki dębowe macerowane w "kawówce"	30 g	Secondary	10 day(s)

Notes

- 1. Laktoza 15 min przed końcem gotowania
 - 2. jęczmień palony dodać po przeprowadzeniu negatywnej próby jodowej
 - 3. wiórki kokosowe prażone na patelni, odsączone ręcznikiem papierowym papierowym na 48/72 h przed rozlewem
 - 4. chmiel tomahawk
- Apr 1, 2020, 12:10 AM*