

Coconut Stout Porter (CZARNOBRODY 2.0)

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **33.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **18.5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.08 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **61 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **65C**
- Add grains
- Keep mash **40 min** at **61C**
- Keep mash **30 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.42 kg (44.5%)	79 %	10
Grain	Monachijski	1.25 kg (39.2%)	80 %	16
Grain	Strzegom Karmel 30	0.09 kg (2.8%)	75 %	30
Grain	Strzegom Karmel 600	0.14 kg (4.4%)	68 %	601
Grain	Caraaroma	0.09 kg (2.8%)	78 %	400
Grain	Czekoladowy	0.15 kg (4.7%)	60 %	788
Grain	Jęczmień palony	0.05 kg (1.6%)	55 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15.5 g	30 min	11 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Wiórki kokosowe	100 g	Boil	5 min
Spice	Wiórki kokosowe	100 g	Secondary	5 day(s)

Notes

- Sól czekoladowy i jęczmień palony dodane od początku zacierania.
Aug 15, 2018, 8:45 PM