

# Coconut Sweet Stout 14

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **30.2**

## 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 **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (64.3%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.35 kg (6.1%)	68 %	1200
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (4.3%)	73 %	120
Grain	Weyermann Caramunich 3	0.25 kg (4.3%)	76 %	150
Grain	kawowy	0.2 kg (3.5%)	--- %	500
Grain	Płatki owsiane	1 kg (17.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	18 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	100 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min
Flavor	wiórki kokosowe	100 g	Secondary	3 day(s)