

Coconuts

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **28.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 2.5 kg (74.6%) | 80 % | 8 |
| Grain | Czekoladowy | 0.2 kg (6%) | 60 % | 788 |
| Grain | Caramel/Crystal Malt - 40L | 0.2 kg (6%) | 74 % | 79 |
| Grain | Carafa II | 0.15 kg (4.5%) | 70 % | 812 |
| Grain | Płatki owsiane | 0.3 kg (9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Willamette | 20 g | 60 min | 5 % |
| Boil | Willamette | 30 g | 20 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|----------|
| Flavor | Laktoza | 0.25 g | Boil | 10 min |
| Flavor | Płatki kokosowe prażone | 200 g | Secondary | 7 day(s) |