

# Coconut Milk Stout

- Gravity **11.9 BLG**
- ABV ---
- IBU ---
- SRM **31.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                           | Amount          | Yield | EBC  |
|-------|--------------------------------|-----------------|-------|------|
| Grain | Pilzneński                     | 2.75 kg (61.1%) | 81 %  | 4    |
| Grain | Strzegom Karmel 30             | 0.25 kg (5.6%)  | 75 %  | 30   |
| Grain | caramunich                     | 0.25 kg (5.6%)  | 75 %  | 100  |
| Grain | Strzegom<br>Czekoladowy 1200   | 0.05 kg (1.1%)  | 68 %  | 1202 |
| Grain | Strzegom<br>Monachijski typ II | 1 kg (22.2%)    | 79 %  | 22   |
| Grain | prażona pszenica               | 0.1 kg (2.2%)   | 20 %  | 1600 |
| Grain | Weyermann -<br>Carafa I        | 0.1 kg (2.2%)   | 70 %  | 690  |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| 04   | Ale  | Dry  | 11 g   | ---        |