kokosowy stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **40.7**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(42.9%)*	80 %	5
Grain	Strzegom Pilzneński	2.5 kg *(35.7%)*	80 %	4
Grain	Weyermann - Carafa II	0.4 kg *(5.7%)*	70 %	1024
Grain	Jęczmień palony	0.2 kg *(2.9%)*	55 %	985
Grain	Płatki owsiane	0.2 kg *(2.9%)*	85 %	3
Grain	Strzegom Barwiący	0.2 kg *(2.9%)*	68 %	1300
Grain	Strzegom Karmel 150	0.2 kg *(2.9%)*	75 %	150
Sugar	Milk Sugar (Lactose)	0.1 kg *(1.4%)*	76.1 %	0
Grain	Caraaroma	0.1 kg *(1.4%)*	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.1 kg *(1.4%)*	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Aroma (end of boil)	Sybilla	20 g	0 min	3.5 %

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Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	12 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Flavor	Opiewkane wiórki kokosowe	100 g	Boil	5 min
Other	opiekane płatki owsiane	600 g	Mash	100 min

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