Coconut Imperial Porter

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **35**
- SRM **29.4**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **12.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg *(66.7%)*	80 %	5
Grain	Fawcett - Brown	0.25 kg *(6.9%)*	72 %	180
Grain	Płatki orkiszowe	0.35 kg *(9.7%)*	80 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg *(5.6%)*	75 %	30
Grain	Fawcett - Pale Chocolate	0.15 kg *(4.2%)*	71 %	600
Grain	Weyermann Special W	0.15 kg *(4.2%)*	73 %	280
Grain	Weyermann - Carafa I	0.1 kg *(2.8%)*	70 %	690
do wysładzania				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	37 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory

FM12 W szkocką kratę	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	kakauszale	100 g	Boil	10 min
Flavor	wiórki kokosowe prażone	100 g	Secondary	5 day(s)
Wiórki prażyć na blaszce w piekarniku 160*C przez 5-10 minut, nadmiar tłuszczu odsączyć ręcznikiem papierowym.				