

# Chocolate & Coconut Imperial Stout

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **62**
- SRM **61.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (60.2%)	80 %	5
Grain	Viking Czekoladowy jasny	0.5 kg (6%)	68 %	400
Grain	Viking Czekoladowy ciemny	1 kg (12%)	67 %	900
Grain	Strzegom Bursztynowy	0.8 kg (9.6%)	70 %	49
Sugar	Milk Sugar (Lactose)	1 kg (12%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	40 g	60 min	14 %
Aroma (end of boil)	Azacca	40 g	10 min	14 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kokos	350 g	Boil	10 min