

coconut milk stout zwei edition

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **20**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (66.7%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (19%)	79 %	22
Grain	Caramunich® typ I	0.25 kg (4.8%)	73 %	80
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.9%)	68 %	1200
Grain	Weyermann - Carafa I	0.1 kg (1.9%)	70 %	690
Grain	Strzegom pszenica prażona	0.1 kg (1.9%)	70 %	1000
Grain	Płatki owsiane	0.2 kg (3.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertau tradition	50 g	60 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Dry	11 g	---