

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 Czekoladowy 1200	0.05 kg (1.1%)	68 %	1202
Grain	Strzegom Monachijski typ II	1 kg (22.2%)	79 %	22
Grain	prażona pszenica	0.1 kg (2.2%)	20 %	1600
Grain	Weyermann - Carafa I	0.1 kg (2.2%)	70 %	690

Yeasts

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