

Cocostout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **26.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Wayermann	3.2 kg (68.8%)	79 %	6.5
Grain	Płatki owsiane	0.75 kg (16.1%)	85 %	3
Grain	Caraaroma	0.3 kg (6.5%)	78 %	400
Grain	Jęczmień palony	0.2 kg (4.3%)	55 %	985
Grain	Weyermann - Carafa I	0.2 kg (4.3%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	15 g	55 min	4.8 %
Boil	English Golding	15 g	20 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Wiórki kokosowe	700 g	Secondary	10 day(s)

Wiórki kokosowe były prażone przez 30 minut w piekarniku w temperaturze 100-130 stopni.

Flavor	Laktoza	200 g	Bottling	---
Do połowy butelek dodałem laktozę				

Notes

- Wiórki trzeba dodatkowo odsączyć z tłuszczu, bo zostało go bardzo dużo.
Aug 6, 2017, 2:28 PM