

# coffee & coconut imperial milk stout

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **40**
- SRM **47**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.9 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **1.3 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (44%)	81 %	4
Grain	Monachijski	2 kg (32.6%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.3%)	73 %	120
Grain	Caraaroma	0.14 kg (2.3%)	78 %	400
Grain	Special B Malt	0.14 kg (2.3%)	65.2 %	315
Grain	Fawcett - Pale Chocolate	0.3 kg (4.9%)	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.6%)	73 %	1001
Grain	Strzegom Barwiący	0.1 kg (1.6%)	68 %	1300
Grain	Żytni	0.1 kg (1.6%)	85 %	8
Sugar	Milk Sugar (Lactose)	0.2 kg (3.3%)	76.1 %	0
Grain	Płatki owsiane	0.15 kg (2.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.4 %

## Notes

- Imperial stout z wiórkami kokosowymi 400g i kawą Pellini 5 filiżanek espresso.  
*Mar 13, 2023, 3:57 PM*