

#59 Chocolate Coconut Kveik Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **66**
- SRM **51**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **12 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **17.5 liter(s)**

Mash information

- Mash efficiency **38 %**
- Liquor-to-grist ratio **1 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **87.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (65.2%)	81 %	4
Grain	Płatki owsiane	0.3 kg (4.3%)	85 %	3
Grain	Special B Malt	0.4 kg (5.8%)	65.2 %	315
Grain	Abbey Malt Weyermann	0.3 kg (4.3%)	75 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (4.3%)	70 %	690
Grain	Fawcett - Pale Chocolate	0.3 kg (4.3%)	71 %	600
Grain	Briess - Dark Chocolate Malt	0.3 kg (4.3%)	60 %	827
Sugar	Milk Sugar (Lactose)	0.5 kg (7.2%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	35 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	FM

Extras

Type	Name	Amount	Use for	Time
Spice	ziarna kakaowca	120 g	Secondary	4 day(s)
Spice	kakao	70 g	Secondary	4 day(s)
Spice	kokos	150 g	Secondary	4 day(s)

Notes

- Warzone 13.04
Drożdże zadane w ~23
Podgrzane wieczorem do 25-26 i zawinięte kołdrą
Rano (14.04) temp: 32°C
25.04 - dodane 150g wiórków kokosowych z patelni, ok. 120g kakaowca i ~70g kakao
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