

## #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<br>Weyermann                | 0.3 kg (4.3%)  | 75 %   | 45  |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.3 kg (4.3%)  | 70 %   | 690 |
| Grain | Fawcett - Pale<br>Chocolate            | 0.3 kg (4.3%)  | 71 %   | 600 |
| Grain | Briess - Dark<br>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  
*Apr 14, 2020, 3:21 PM*