

# Coco Milk Porter

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **28.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (69.6%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (12.7%)	79 %	10
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.3%)	68 %	1200
Grain	Carafa	0.15 kg (1.9%)	70 %	664
Sugar	Milk Sugar (Lactose)	0.75 kg (9.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kokos	1000 g	Secondary	7 day(s)

Flavor	Laktoza	750 g	Boil	10 min
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