

# Coco milk stout

- Gravity **13.3 BLG**
- ABV ---
- IBU **45**
- SRM **59.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (47.6%)	79 %	6
Grain	Simpsons - Caramalt	0.25 kg (4.8%)	76 %	69
Grain	Strzegom Czekoladowy 1200	0.3 kg (5.7%)	68 %	1202
Grain	Carafa II	0.2 kg (3.8%)	70 %	812
Grain	Carafa III	0.2 kg (3.8%)	70 %	1034
Grain	Strzegom Karmel 150	0.25 kg (4.8%)	75 %	150
Grain	Strzegom Karmel 300	0.2 kg (3.8%)	70 %	299
Grain	Weyermann Specjal W	0.2 kg (3.8%)	68 %	300
Grain	Monachijski	0.5 kg (9.5%)	80 %	16
Grain	Płatki owsiane	0.65 kg (12.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	20 g	15 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	15 min
Flavor	kokos	500 g	Secondary	7 day(s)
Flavor	wanilia 4 laski	4 g	Secondary	7 day(s)
Flavor	kawa espresso 200mlk	200 g	Secondary	7 day(s)