

Coconut Milk Stout

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **28**
- SRM **53.7**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (58.8%)	79 %	22
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (5.9%)	73 %	1001
Grain	Jęczmień palony	0.5 kg (5.9%)	55 %	1150
Grain	Płatki owsiane	0.5 kg (5.9%)	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg (11.8%)	76.1 %	0
Grain	Karmelowy Jasny 30EBC	1 kg (11.8%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	25 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale