

# Coconut Milk Stout Whisky and Coffee Oak Aged

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **30**
- SRM **51.6**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **62 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount          | Yield | EBC  |
|-------|--|-----------------|-------|------|
| Grain | Pilzneński                             | 5 kg (71.9%)    | 81 %  | 4    |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 1 kg (14.4%)    | 73 %  | 1100 |
| Grain | Jęczmień palony                        | 0.2 kg (2.9%)   | 55 %  | 1100 |
| Sugar | Laktoza                                | 0.75 kg (10.8%) | --- % | ---  |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 22 g   | 60 min | 14.3 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 8 g    | 5 min  | 14.3 %     |

## Yeasts

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

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                                      |        |           |           |
|--------|--------------------------------------|--------|-----------|-----------|
| Flavor | wiórki kokosowe                      | 1200 g | Secondary | 10 day(s) |
| Flavor | płatki dębowe macerowane w whisky    | 30 g   | Secondary | 10 day(s) |
| Flavor | płatki dębowe macerowane w "kawówce" | 30 g   | Secondary | 10 day(s) |