

kokosowy stout

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **40**
- SRM **36.4**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (65.8%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.5 kg (6.6%) | 81 % | 6 |
| Grain | Oats, Flaked | 0.8 kg (10.5%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.4 kg (5.3%) | 77 % | 4 |
| Grain | Jęczmień palony | 0.5 kg (6.6%) | 55 % | 985 |
| Grain | Weyermann - Dehusked Carafa III | 0.25 kg (3.3%) | 70 % | 1024 |
| Grain | Caraaroma | 0.15 kg (2%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | pioneer | 50 g | 60 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale | Slant | 180 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Flavor | chipsy kokosowe | 500 g | Secondary | 10 day(s) |