

# LEM| Coconut Milk Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **29.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **69 C**, Time **50 min**
- Temp **69 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **69C**
- Keep mash **50 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount          | Yield  | EBC  |
|-------|---------------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt            | 1 kg (32%)      | 80 %   | 5    |
| Grain | Viking Malt<br>Pilzneński       | 0.75 kg (24%)   | 82 %   | 4    |
| Grain | Caraaroma                       | 0.15 kg (4.8%)  | 78 %   | 400  |
| Grain | Viking Malt<br>Czekoladowy 1200 | 0.15 kg (4.8%)  | 68 %   | 1202 |
| Grain | Fawcett - Brown                 | 0.17 kg (5.6%)  | 72 %   | 180  |
| Grain | Jęczmień palony                 | 0.05 kg (1.6%)  | 55 %   | 985  |
| Grain | Płatki owsiane                  | 0.45 kg (14.4%) | 85 %   | 3    |
| Sugar | Laktoza                         | 0.4 kg (12.8%)  | 76.1 % | 0    |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Endeavour       | 10 g   | 45 min | 7.5 %      |
| Boil    | Palisade        | 10 g   | 20 min | 8.5 %      |
| Boil    | English Golding | 7.5 g  | 5 min  | 4.8 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5.75 g | Fermentis  |

## Extras

| Type   | Name            | Amount | Use for   | Time      |
|--------|-----------------|--------|-----------|-----------|
| Flavor | Laktoza         | 400 g  | Boil      | 15 min    |
| Flavor | Wiórki kokosowe | 400 g  | Secondary | 10 day(s) |