

# Milkstout czekoladowy z kokosem

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **31**
- SRM **46.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Dark Chocolate Malt	0.5 kg (6.7%)	60 %	827
Grain	Roasted Barley	0.5 kg (6.7%)	55 %	591
Grain	Pale Malt (2 Row) UK	4 kg (53.3%)	78 %	6
Grain	Biscuit Malt	0.5 kg (6.7%)	79 %	45
Grain	Carafa	0.5 kg (6.7%)	70 %	664
Sugar	Milk Sugar (Lactose)	0.5 kg (6.7%)	76.1 %	0
Grain	Barley, Flaked	1 kg (13.3%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Coconut	200 g	Secondary	7 day(s)

Odtluszczzone				
Spice	Wanilia	5 g	Secondary	7 day(s)
2 laski				