

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 | | | | |