

Vanilla Coconut Sweet Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **47.4**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Jęczmień palony	0.5 kg (10%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.5 kg (10%)	68 %	1202
Grain	Strzegom Monachijski typ II	1 kg (20%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Oktawia	20 g	60 min	7.1 %
Whirlpool	Oktawia	10 g	0 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Ringwood Ale	Ale	Liquid	1200 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
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Flavor	Wanilia	10 g	Secondary	---
Flavor	Coconut	200 g	Secondary	---