Coconut Milk Stout

- Gravity **15.7 BLG**
- ABV **---**
- IBU **35**
- SRM **30.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **42.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **30 liter(s)** of **76C** water or to achieve **42.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(29.3%)*	80 %	5
Adjunct	Pszenica niesłodowana	2 kg *(19.5%)*	75 %	3
Grain	Słód owsiany Fawcett	2 kg *(19.5%)*	61 %	5
Grain	Strzegom Karmel 150	1 kg *(9.8%)*	75 %	150
Grain	Strzegom Karmel 300	1 kg *(9.8%)*	70 %	299
Grain	Słód Caramunich Typ II Weyermann	0.5 kg *(4.9%)*	73 %	120
Grain	Strzegom Czekoladowy jasny	0.5 kg *(4.9%)*	68 %	400
Grain	Weyermann - Carafa II	0.25 kg *(2.4%)*	70 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	90 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	1000 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki kokosowe	2000 g	Secondary	7 day(s)
Flavor	laktoza	900 g	Bottling	---