Stout kokosowy #1

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **29.8**
- 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 **24.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(48.3%)*	80 %	5
Grain	Strzegom Bursztynowy	0.5 kg *(9.7%)*	70 %	49
Grain	Strzegom Wiedeński	0.5 kg *(9.7%)*	79 %	10
Grain	Płatki owsiane	0.5 kg *(9.7%)*	85 %	3
Grain	Strzegom Barwiący	0.3 kg *(5.8%)*	68 %	1300
Grain	Jęczmień palony	0.13 kg *(2.5%)*	55 %	985
Sugar	Milk Sugar (Lactose)	0.75 kg *(14.5%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	25 g	60 min	10.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Wiórki kokosowe	400 g	Secondary	7 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.