Belgian coconut milk stout -13 BLG Wysłodziny po risie

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **11**
- SRM **55.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **33.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg *(66.5%)*	82 %	4
Grain	Viking Wheat Malt	0.5 kg *(4.7%)*	83 %	5
Grain	pszeniczny czekoladowy weyermann	0.5 kg *(4.7%)*	65 %	1100
Grain	Jęczmień palony	0.5 kg *(4.7%)*	55 %	985
Grain	Strzegom Karmel 300	0.25 kg *(2.4%)*	70 %	299
Grain	Strzegom Karmel 600	0.2 kg *(1.9%)*	68 %	601
Grain	Oats, Flaked	0.25 kg *(2.4%)*	80 %	2
Grain	Płatki pszeniczne	0.25 kg *(2.4%)*	85 %	3
65C-30min				
Grain	Strzegom Czekoladowy jasny	0.08 kg *(0.8%)*	68 %	400
Sugar	Milk Sugar (Lactose)	1 kg *(9.5%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	20 g	75 min	7.7 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	węglan wapnia	4 g	Mash	60 min
Water Agent	chlorek wapnia	4 g	Mash	60 min
Flavor	wiórki kokosowe	250 g	Secondary	7 day(s)

Notes

- Przed gotowaniem 6 po i z laktozą 13
  Nov 25, 2019, 1:05 PM