Coconut Imperial Pastry Stout

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **50**
- SRM **35.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **10 min** at **70C**
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **-0.5 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg *(68.5%)*	80 %	7
Grain	Strzegom Karmel 300	0.5 kg *(6.8%)*	70 %	299
Grain	Carawheat (GR)	0.25 kg *(3.4%)*	68 %	79
Grain	Cookie	0.25 kg *(3.4%)*	72 %	50
Grain	Simpsons - Coffee Malt	0.25 kg *(3.4%)*	74 %	296
Grain	Briess - Chocolate Malt	0.25 kg *(3.4%)*	60 %	690
Grain	Carafa II	0.1 kg *(1.4%)*	70 %	812
Sugar	Laktoza	0.7 kg *(9.6%)*	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	30 g	20 min	15 %
Boil	lunga	25 g	65 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa drożdzowa	Ale	Slant	160 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Esencja Gold Coconut	50 g	Bottling	---