

#77 Coconut Foreign Extra Stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **49**
- SRM **43.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **12.4 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **66 C**, Time **65 min**
- Temp **72 C**, Time **35 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **65 min** at **66C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.45 kg (55.5%)	80 %	4
Grain	Jęczmień niesłodowany	0.63 kg (14.3%)	75 %	2
Grain	Abbey Malt Weyermann	0.32 kg (7.3%)	75 %	45
Grain	Słód Caramunich Typ II Weyermann	0.166 kg (3.8%)	73 %	120
Grain	Płatki owsiane	0.24 kg (5.4%)	85 %	3
Grain	Weyermann - Carafa II Special	0.24 kg (5.4%)	65 %	1150
Grain	Special X	0.127 kg (2.9%)	75 %	350
Grain	Fawcett - Pszeniczny Czekoladowy	0.12 kg (2.7%)	73 %	1001
Grain	Strzegom Barwiący	0.09 kg (2%)	68 %	1300
Grain	Cara Blonde - Castle Malting	0.03 kg (0.7%)	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	lunga	33.5 g	60 min	9.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Prażone chipsy kokosowe	160 g	Secondary	7 day(s)