

Chocolate & Coconut Imperial Stout

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **62**
- SRM **61.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (60.2%) | 80 % | 5 |
| Grain | Viking Czekoladowy jasny | 0.5 kg (6%) | 68 % | 400 |
| Grain | Viking Czekoladowy ciemny | 1 kg (12%) | 67 % | 900 |
| Grain | Strzegom Bursztynowy | 0.8 kg (9.6%) | 70 % | 49 |
| Sugar | Milk Sugar (Lactose) | 1 kg (12%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Azacca | 40 g | 60 min | 14 % |
| Aroma (end of boil) | Azacca | 40 g | 10 min | 14 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|---------|--------|
| Flavor | Kokos | 350 g | Boil | 10 min |