

# Coco Milk Stout

- Gravity **15 BLG**
- ABV ---
- IBU **24**
- SRM **40.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50.4%)	80 %	5
Grain	Monachijski	0.5 kg (8.4%)	80 %	16
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.2%)	68 %	400
Grain	Carafa III	0.25 kg (4.2%)	70 %	1034
Grain	Karmelowy Czerwony	0.2 kg (3.4%)	75 %	59
Grain	Strzegom Karmel 300	0.3 kg (5%)	70 %	299
Grain	Special B Malt	0.25 kg (4.2%)	65.2 %	315
Grain	Płatki owsiane	0.7 kg (11.8%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (8.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile