

Coconut Porter rum

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **29**
- SRM **27.1**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.15 kg (39.6%)	81 %	6
Grain	Briess - 2 Row Brewers Malt	2.15 kg (39.6%)	80.5 %	4
Grain	Briess - Chocolate Malt	0.29 kg (5.2%)	60 %	690
Grain	Briess - 2 Row Caramel Malt 40L	0.23 kg (4.2%)	77 %	79
Grain	Briess - Black Malt	0.17 kg (3.2%)	55 %	985
Sugar	Candi Sugar, Amber	0.45 kg (8.3%)	78.3 %	148

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	28.35 g	60 min	7 %
Boil	Willamette	28.35 g	10 min	5 %
Aroma (end of boil)	Golding	28.35 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale	Ale	Liquid	236.6 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	tosted coconut	28.35 g	Secondary	7 day(s)
Flavor	Coconut rum	652.04 g	Bottling	---

Notes

- Toast Coconut @ 300 degrees F until golden.

Barrel aged for 6 + weeks in a used rum barrel.
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