

Coconut stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **32.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.7 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (51.8%)	80 %	5
Grain	Strzegom Monachijski typ II	0.4 kg (10.4%)	79 %	22
Grain	Słód owsiany Fawcett	0.2 kg (5.2%)	61 %	5
Grain	Weyermann - Chocolate Wheat	0.31 kg (8%)	74 %	788
Grain	Jęczmień palony	0.15 kg (3.9%)	55 %	985
Grain	Płatki pszeniczne	0.2 kg (5.2%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.6 kg (15.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	14 g	60 min	11 %