

Oatmeal Coconut Porter

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **29.2**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (68.2%)	81 %	6
Grain	Płatki owsiane	0.5 kg (11.4%)	85 %	3
Grain	Caramunich® typ I	0.35 kg (8%)	73 %	80
Grain	Fawcett - Pale Chocolate	0.25 kg (5.7%)	71 %	600
Grain	Black (Patent) Malt	0.2 kg (4.5%)	55 %	985
Grain	Carafa III	0.1 kg (2.3%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	40 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	66.6 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	prażony kokos	400 g	Secondary	7 day(s)