

Stout kokosowy

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **11**
- SRM **37.2**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (38.4%)	79 %	6
Grain	Strzegom Pilzneński	1.5 kg (38.4%)	80 %	4
Grain	Carafa II	0.2 kg (5.1%)	70 %	812
Grain	Jęczmień palony	0.1 kg (2.6%)	55 %	985
Grain	Płatki owsiane	0.2 kg (5.1%)	85 %	3
Grain	Strzegom Karmel 150	0.1 kg (2.6%)	75 %	150
Grain	Caraaroma	0.1 kg (2.6%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3.8%)	68 %	1200
Sugar	Milk Sugar (Lactose)	0.06 kg (1.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	20 g	5 min	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Safale
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Extras

Type	Name	Amount	Use for	Time
Flavor	opiekane wiórki kokosowe	80 g	Boil	15 min
Other	opiekane płatki owsiane	150 g	Mash	100 min