

Coco Milk Porter 1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **32.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **49.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **38.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 8 kg (69.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 2 kg (17.4%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (8.7%) | 68 % | 1200 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (4.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 50 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|-----------|----------|
| Flavor | Kokos | 1500 g | Secondary | 7 day(s) |

| | | | | |
|--------|---------|-------|------|--------|
| Flavor | Laktoza | 500 g | Boil | 10 min |
|--------|---------|-------|------|--------|