

Coconut Imperial Porter

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **35**
- SRM **29.4**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **12.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.4 kg (66.7%) | 80 % | 5 |
| Grain | Fawcett - Brown | 0.25 kg (6.9%) | 72 % | 180 |
| Grain | Platki orkiszowe | 0.35 kg (9.7%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (5.6%) | 75 % | 30 |
| Grain | Fawcett - Pale Chocolate | 0.15 kg (4.2%) | 71 % | 600 |
| Grain | Weyermann Special W | 0.15 kg (4.2%) | 73 % | 280 |
| Grain | Weyermann - Carafa I | 0.1 kg (2.8%) | 70 % | 690 |
| do wysładzania | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 37 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|-------|--------|------------------|
| FM12 W szkocką kratę | Ale | Slant | 200 ml | Fermentum Mobile |
|----------------------|-----|-------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|----------|
| Flavor | kakauszale | 100 g | Boil | 10 min |
| Flavor | wiórki kokosowe prażone | 100 g | Secondary | 5 day(s) |

Wiórki prażyć na blaszce w piekarniku 160°C przez 5-10 minut, nadmiar tłuszczu odsączyć ręcznikiem papierowym.