

Coconut Milk Stout Whisky and Coffee Oak Aged

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **30**
- SRM **51.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.7 liter(s)**

Steps

- Temp **62 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|------|
| Grain | Pilzneński | 5 kg (71.9%) | 81 % | 4 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 1 kg (14.4%) | 73 % | 1100 |
| Grain | Jęczmień palony | 0.2 kg (2.9%) | 55 % | 1100 |
| Sugar | Laktoza | 0.75 kg (10.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 22 g | 60 min | 14.3 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 8 g | 5 min | 14.3 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------------------------------------|--------|-----------|-----------|
| Flavor | wiórki kokosowe | 1200 g | Secondary | 10 day(s) |
| Flavor | płatki dębowe macerowane w whisky | 30 g | Secondary | 10 day(s) |
| Flavor | płatki dębowe macerowane w "kawówce" | 30 g | Secondary | 10 day(s) |

Notes

- 1. Laktoza 15 min przed końcem gotowania
 - 2. jęczmień palony dodać po przeprowadzeniu negatywnej próby jodowej
 - 3. wiórki kokosowe prażone na patelni, odsączone ręcznikiem papierowym papierowym na 48/72 h przed rozlewem
 - 4. chmiel tomahawk
- Apr 1, 2020, 12:10 AM*