

# Coconut Sweet Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **36**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt        | 3.7 kg (71.8%) | 80 %   | 5    |
| Grain | Strzegom Karmel 300         | 0.4 kg (7.8%)  | 70 %   | 299  |
| Grain | Strzegom Czekoladowy ciemny | 0.35 kg (6.8%) | 68 %   | 1200 |
| Grain | Jęczmień palony             | 0.2 kg (3.9%)  | 55 %   | 985  |
| Sugar | Milk Sugar (Lactose)        | 0.5 kg (9.7%)  | 76.1 % | 0    |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Northdown | 25 g   | 60 min | 8.2 %      |

## Yeasts

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

## Extras

| Type   | Name                    | Amount | Use for   | Time     |
|--------|-------------------------|--------|-----------|----------|
| Flavor | Wiórki kokosowe prażone | 400 g  | Secondary | 4 day(s) |