

# Coconuts

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **28.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg (74.6%)	80 %	8
Grain	Czekoladowy	0.2 kg (6%)	60 %	788
Grain	Caramel/Crystal Malt - 40L	0.2 kg (6%)	74 %	79
Grain	Carafa II	0.15 kg (4.5%)	70 %	812
Grain	Płatki owsiane	0.3 kg (9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	20 g	60 min	5 %
Boil	Willamette	30 g	20 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	0.25 g	Boil	10 min
Flavor	Płatki kokosowe prażone	200 g	Secondary	7 day(s)