

Vanilla Coconut Sweet Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **47.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (60%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.5 kg (10%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (10%) | 68 % | 1202 |
| Grain | Strzegom Monachijski typ II | 1 kg (20%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Oktawia | 20 g | 60 min | 7.1 % |
| Whirlpool | Oktawia | 10 g | 0 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|---------|-------------|
| Wyeast - Ringwood Ale | Ale | Liquid | 1200 ml | Wyeast Labs |

Extras

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

| | | | | |
|--------|---------|-------|-----------|-----|
| Flavor | Wanilia | 10 g | Secondary | --- |
| Flavor | Coconut | 200 g | Secondary | --- |