

Coconut Milky Chocolate Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **37.3**
- 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 **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

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

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (56.6%)	81 %	5
Grain	Caraaroma	0.3 kg (5.7%)	78 %	400
Grain	Biscuit Malt	0.1 kg (1.9%)	79 %	45
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.7%)	68 %	400
Grain	Strzegom Karmel 600	0.15 kg (2.8%)	68 %	601
Grain	Fawcett - Chocolate	0.15 kg (2.8%)	71 %	1100
Grain	Jęczmień palony	0.25 kg (4.7%)	55 %	1200
Grain	Oats, Flaked	0.6 kg (11.3%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.5 kg (9.4%)	75 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga	23 g	60 min	12 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Kokos	600 g	Secondary	7 day(s)
Flavor	Espresso	200 g	Secondary	7 day(s)
Spice	Wanilia - laski	3 g	Secondary	7 day(s)