

# Coco milk stout

- Gravity **13.3 BLG**
- ABV ---
- IBU **45**
- SRM **59.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount          | Yield | EBC  |
|-------|---------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale         | 2.5 kg (47.6%)  | 79 %  | 6    |
| Grain | Simpsons - Caramalt       | 0.25 kg (4.8%)  | 76 %  | 69   |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (5.7%)   | 68 %  | 1202 |
| Grain | Carafa II                 | 0.2 kg (3.8%)   | 70 %  | 812  |
| Grain | Carafa III                | 0.2 kg (3.8%)   | 70 %  | 1034 |
| Grain | Strzegom Karmel 150       | 0.25 kg (4.8%)  | 75 %  | 150  |
| Grain | Strzegom Karmel 300       | 0.2 kg (3.8%)   | 70 %  | 299  |
| Grain | Weyermann Specjal W       | 0.2 kg (3.8%)   | 68 %  | 300  |
| Grain | Monachijski               | 0.5 kg (9.5%)   | 80 %  | 16   |
| Grain | Płatki owsiane            | 0.65 kg (12.4%) | 85 %  | 3    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |
| Boil    | Marynka | 20 g   | 15 min | 10 %       |

## Yeasts

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

## Extras

| Type   | Name                    | Amount | Use for   | Time     |
|--------|-------------------------|--------|-----------|----------|
| Flavor | laktoza                 | 500 g  | Boil      | 15 min   |
| Flavor | kokos                   | 500 g  | Secondary | 7 day(s) |
| Flavor | wanilia 4 laski         | 4 g    | Secondary | 7 day(s) |
| Flavor | kawa espresso<br>200mlk | 200 g  | Secondary | 7 day(s) |