

# Cocomilkstout kuznia

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **28.3**

## 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.3 kg (50.9%)	80 %	7
Grain	Strzegom Czekoladowy jasny	0.15 kg (3.3%)	68 %	400
Grain	Carafa II	0.15 kg (3.3%)	70 %	812
Grain	Carafa III	0.15 kg (3.3%)	70 %	1034
Grain	Strzegom Karmel 300	0.2 kg (4.4%)	70 %	299
Grain	Strzegom Karmel 150	0.25 kg (5.5%)	75 %	150
Grain	Special B Malt	0.22 kg (4.9%)	65.2 %	315
Grain	Monachijski	0.45 kg (10%)	80 %	16
Grain	Płatki owsiane	0.65 kg (14.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	15 min
Other	Prażone wiórki kokosowe	400 g	Secondary	10 day(s)
Other	Espresso ok. 200ml	1 g	Secondary	10 day(s)
Other	4 laski wanilii	1 g	Secondary	7 day(s)