

Coconut Milk Stout

- Gravity **15.7 BLG**
- ABV ---
- IBU **35**
- SRM **30.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **42.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **30 liter(s)** of **76C** water or to achieve **42.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (29.3%) | 80 % | 5 |
| Adjunct | Pszenica niesłodowana | 2 kg (19.5%) | 75 % | 3 |
| Grain | Słód owsiany Fawcett | 2 kg (19.5%) | 61 % | 5 |
| Grain | Strzegom Karmel 150 | 1 kg (9.8%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 1 kg (9.8%) | 70 % | 299 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (4.9%) | 73 % | 120 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (4.9%) | 68 % | 400 |
| Grain | Weyermann - Carafa II | 0.25 kg (2.4%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 40 g | 90 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| US-05 | Ale | Slant | 1000 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|---------------|----------------|-------------|
| Flavor | płatki kokosowe | 2000 g | Secondary | 7 day(s) |
| Flavor | laktoza | 900 g | Bottling | --- |