

# coffee & coconut imperial milk stout

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **40**
- SRM **47**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.9 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **1.3 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield  | EBC  |
|-------|--|----------------|--------|------|
| Grain | Pilzneński                             | 2.7 kg (44%)   | 81 %   | 4    |
| Grain | Monachijski                            | 2 kg (32.6%)   | 80 %   | 16   |
| Grain | Słód Caramunich<br>Typ II Weyermann    | 0.2 kg (3.3%)  | 73 %   | 120  |
| Grain | Caraaroma                              | 0.14 kg (2.3%) | 78 %   | 400  |
| Grain | Special B Malt                         | 0.14 kg (2.3%) | 65.2 % | 315  |
| Grain | Fawcett - Pale<br>Chocolate            | 0.3 kg (4.9%)  | 71 %   | 600  |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.1 kg (1.6%)  | 73 %   | 1001 |
| Grain | Strzegom Barwiący                      | 0.1 kg (1.6%)  | 68 %   | 1300 |
| Grain | Żytni                                  | 0.1 kg (1.6%)  | 85 %   | 8    |
| Sugar | Milk Sugar (Lactose)                   | 0.2 kg (3.3%)  | 76.1 % | 0    |
| Grain | Płatki owsiane                         | 0.15 kg (2.4%) | 60 %   | 3    |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 60 min | 15.4 %     |

## Notes

- Imperial stout z wiórkami kokosowymi 400g i kawą Pellini 5 filiżanek espresso.  
*Mar 13, 2023, 3:57 PM*