

## Double Milk Stout (Coconut / Cocoa)

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **31**
- SRM **48.2**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **78.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (71.4%)	80 %	5
Grain	Płatki owsiane	0.5 kg (6%)	85 %	3
Grain	Strzegom Karmel 600	0.5 kg (6%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.5 kg (6%)	68 %	1202
Grain	Jęczmień palony	0.4 kg (4.8%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.5 kg (6%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	Safale

### Notes

- Warka zostanie podzielona na dwa fermentory na cichą. Do jednego zostanie dodany kokos, a do drugiego kakao.  
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