

Kokos Milk Stout

- Gravity **15 BLG**
- ABV ---
- IBU **29**
- SRM **24.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

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

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (48.4%)	79 %	6
Grain	Monachijski	1 kg (16.1%)	80 %	16
Grain	Płatki owsiane	0.8 kg (12.9%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.2%)	68 %	400
Grain	Carafa II	0.2 kg (3.2%)	70 %	812
Grain	Caraaroma	0.2 kg (3.2%)	78 %	400
Grain	Weyermann Specjal W	0.3 kg (4.8%)	68 %	300
Sugar	Milk Sugar (Lactose)	0.5 kg (8.1%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	Fuggles	20 g	60 min	4.5 %
Boil	lunga	10 g	60 min	11 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa espresso	200 g	Secondary	7 day(s)
Flavor	Laska wanilii	4 g	Secondary	7 day(s)
Flavor	Kokos wiórki	400 g	Secondary	7 day(s)

Notes

- Zacier: Płatki owsiane - 150°C - 30min (48h odstanie)

Ferm. cicha:

Laski wanilii - na patelni (sterylizacja)

Kawa espresso - zimna kawa na cichą

Kokos wiórki - "na lazanie" z papierem, wyciskane

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