

# Milk Coconut chocolate Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **28**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (82.5%)	79 %	6
Grain	Karmelowy Jasny 30EBC	0.3 kg (6.2%)	75 %	30
Grain	Jęczmień palony	0.3 kg (6.2%)	55 %	985
Grain	Czekoladowy	0.25 kg (5.2%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	50 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	kakao	50 g	Boil	10 min
Flavor	laktoza	500 g	Boil	50 min

Flavor	płatki kokosowe	250 g	Secondary	15 day(s)
Flavor	ziarna kakaowca	150 g	Secondary	15 day(s)

## Notes

- płatki kokosowe prażone 20 min @ 160 stopni - odsączone recznikiem papierowym

Ziarna kakaowca zmielone  
*Nov 19, 2017, 11:50 AM*