

Brü It Yourself | Home Roasted Coconut Coffee Stout - 5.5%

Sweet Stout

Author: Phil Rusher

Type: All Grain

IBU : 24 (Tinseth)
 BU/GU : 0.38
 Colour : 68 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.045
 Original Gravity : 1.061
 Total Gravity : 1.063
 Final Gravity : 1.021

Fermentables (1.53 kg)

852 g - Pale Ale Malt 1.8 EBC (55.7%)
 280 g - Oats, Flaked 2 EBC (18.3%)
 213 g - Metolius: Munich-style Barley Malt 31...
 80 g - Low Colour Chocolate Malt 550 EBC (5.2%)
 53 g - Black Barley 1465 EBC (3.5%)
 52 g - Milk Sugar (Lactose) 0 EBC (3.4%)
 22 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (4.1 g)

60 min - 4.1 g - Jarrylo - 12.6% (24 IBU)

Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.32 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.65 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.95 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.94 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Primary - 70.996 g - Coconut (Home Toasted)
 Bottling - 182.04 ml - Cold Brew Coffee (Home...)

Yeast

0.4 pkg - Imperial Yeast Darkness A10

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.43 L
 Sparge Water : 4.87 L
 Boil Time : 60 min
 Total Water : 9.3 L



68 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Medium fermentability
 74.7 °C - Strike Temp
 68.3 °C - 60 min - Infusion

Fermentation Profile

Ale
 18.9 °C - 7 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 58 Mg 12 Na 50 Cl 100 SO 100

SO/Cl ratio: 1

Mash pH: 5.4

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Water Profile: Ca 50 | Mg 0 | Na 25 | SO4 58 | Cl 87