

## Chocolate Coconut no boil no sparge no chill stout - 5.8%

### Irish Extra Stout

Author: BeerCat20@homebrewinguk.com

Type: All Grain

IBU : 0 (Tinseth)  
 BU/GU : 0  
 Colour : 78 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.044  
 Original Gravity : 1.060  
 Total Gravity : 1.062  
 Final Gravity : 1.018

### Fermentables (1.53 kg)

1.038 kg - Irish Pale Malt 5.9 EBC (67.9%)  
 208 g - Rolled Oats 2 EBC (13.6%)  
 ^ The Malt Miller (UK) MAL-03-009  
 62 g - Milk Sugar (Lactose) 0 EBC (4.1%)  
 56 g - Roasted Barley 1300 EBC (3.7%)  
 ^ The Malt Miller (UK) MAL-02-007  
 42 g - Chocolate Malt 950 EBC (2.8%)  
 ^ The Malt Miller (UK) MAL-02-004  
 42 g - Extra Dark Crystal Malt 400 EBC (2.8%)  
 ^ The Malt Miller (UK) MAL-01-004  
 42 g - Extra Light Crystal Malt 100 EBC (2.8%)  
 ^ The Malt Miller (UK) MAL-01-031  
 39 g - Pale Chocolate Malt 525 EBC (2.6%)  
 ^ The Malt Miller (UK) MAL-02-011  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### 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 - 0.94 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 - 0.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Primary - 10.37 g - Amoretti Coconut Creme Puree  
 Primary - 31.111 g - Toasted Cocoa Nibs  
 Primary - 165.926 g - Toasted Coconut Flakes  
 Primary - 10.37 g - Uncle Roys Chocolate Flav...

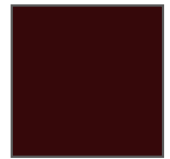
### Yeast

0.2 pkg - White Labs Irish Ale Yeast WLP004

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

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

Mash Water : 4.4 L  
 Sparge Water : 4.89 L  
 Boil Time : 60 min  
 Total Water : 9.29 L



78 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 Stepped Mash (125 min)  
 57.4 °C - Strike Temp  
 53 °C - 15 min - Temperature  
 67 °C - 90 min - Temperature  
 75 °C - 10 min - Temperature  
 80 °C - 10 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 20 °C - 4 days - Diacetyl rest  
 18 °C - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

### 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: 5.38  
 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

# Chocolate Coconut no boil no sparge...

## Recipe Notes

Target: ABV = 5.1 %, OG = 1.055, FG = 1.014.

Was worried about efficiency so i mashed the pale malt and oats first starting with a protein rest. Held at 53c for 15m then up to 67c. Added the other grains after 15 minutes and held for another 75 minutes. Mashed out at 75c for 10m then raised to 80c and put in the cube. After draining the bag i had over 3l of wort left so tomorrow i will bring it to a boil, add the lactose and yeast nutrient and add to the rest. No point in wasting beer. Will do a hop tea at the same time and hopefully add the coconut and nibs in 4 or 5 days. Add cocoa nibs and coconut flakes @ day 6 to the primary.