

Coffee Stout Barrel Aged Warka #2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **72**
- SRM **36.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.9 liter(s)**
- Total mash volume **1.2 liter(s)**

Steps

- Temp **71 C**, Time **15 min**

Mash step by step

- Heat up **0.9 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **15 min** at **71C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.15 kg (6.2%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.15 kg (6.2%)	68 %	1200
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (70.2%)	80 %	---
Liquid Extract	Strzegom Bursztynowy	0.42 kg (17.4%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Saaz (Czech Republic)	25 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Flavor	Kawa	50 g	Primary	---
Flavor	Palone płatki dębowe macerowane w whisky	50 g	Secondary	5 day(s)

Notes

- 50g Kawy zaparzonej w 200ml wody dodane na burzliwą.
Płatki palone dębowe macerowane w whisky od 11.10.2019r.
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