

# Imperial stout z kawą

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **77**
- SRM **51.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **210 min**
- Evaporation rate **13 %/h**
- Boil size **16.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.5%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	Special W	0.3 kg (5.4%)	70 %	300
Grain	Viking Czekoladowy ciemny	0.17 kg (3.1%)	67 %	900
Grain	Jęczmień palony	0.25 kg (4.5%)	55 %	985
Grain	Viking Czekoladowy jasny	0.3 kg (5.4%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	Sorachi Ace	15 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	130 ml	Fermentis