

# Imperialny Stout Kawowo Waniliowy ver 2

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **27**
- SRM **26.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt        | 4 kg (50%)     | 80 %   | 5    |
| Grain | Viking Golden Ale           | 3 kg (37.5%)   | 80 %   | 12   |
| Grain | Carahell                    | 0.5 kg (6.3%)  | 77 %   | 26   |
| Grain | Castle Cafe                 | 0.25 kg (3.1%) | 75.5 % | 480  |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3.1%) | 68 %   | 1200 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 25 g   | 60 min | 13 %       |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale  | Liquid | 40 ml  | Fermentum Mobile |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 700 g  | Boil    | 10 min |

## Notes

- Na cichej na 4 dni dodałem 2 laski wanilii macerowane 2 tygodniew spirytusie i 200g kawy Cafes do Brasil Yellow Bourbon opieczone w piekarniku 120stopni 20 minut.  
Wzorowałem się na przepisie <https://www.blog.homebrewing.pl/imperialny-stout-kawowy-receptura/>  
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