

## #11 Coffee Imperial Stout

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **34**
- SRM **28**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (49.4%)	80 %	5
Grain	Strzegom Golden Ale	3 kg (37%)	80 %	9
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.2%)	75 %	30
Grain	Strzegom Czekoladowy jasny	0.3 kg (3.7%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.7%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Phoenix	7 g	60 min	11 %
Boil	Chinook	10 g	60 min	13 %
Boil	Chinook	15 g	30 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

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

## Notes

- Po chmieleniu 22 litry, 22brix (z laktozą).  
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