

CACAO, COFFEE, CHILI IMPERIAL ANNIVERSARY STOUT - Dog A

- Gravity **30.4 BLG**
- ABV **15.1 %**
- IBU **51**
- SRM **63**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.2 liter(s)**
- Total mash volume **48.2 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **36.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 8 kg (62.7%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (3.9%) | 83 % | 5 |
| Grain | Płatki owsiane | 1.4 kg (11%) | 85 % | 3 |
| Grain | Strzegom Karmel 300 | 0.88 kg (6.9%) | 70 % | 299 |
| Grain | Carafa Specjal I | 0.64 kg (5%) | 70 % | 800 |
| Grain | Carafa Specjal III | 0.64 kg (5%) | 70 % | 1334 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 0.7 kg (5.5%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Chinook | 50 g | 60 min | 13 % |
| Boil | Cascade | 25 g | 60 min | 6 % |
| Boil | Fuggles | 25 g | 30 min | 4.5 % |
| Boil | Ziarna Kawy | 25 g | 30 min | 1 % |
| Aroma (end of boil) | Fuggles | 25 g | 10 min | 4.5 % |
| Aroma (end of boil) | Ziarna Kawy | 25 g | 10 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----|
| Safale US-05 | Ale | Dry | 11 g | --- |
|--------------|-----|-----|------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|-----------|----------|
| Spice | chili | 20 g | Secondary | 4 day(s) |
| Spice | vanilla | 20 g | Secondary | 4 day(s) |

Notes

- ABV 15% - Vol - do zmiany
Be really careful when mashing, as this amount of malt can get tough to sparge! Add honey into the boil, and naga chili and vanilla in maturation (soak them in some neutral spirit to sanitise)
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