

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
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Safale US-05	Ale	Dry	11 g	---
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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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