

# Coffee Imperial Stout 21

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **26**
- SRM **28.8**
- Style **Foreign Extra Stout**

## 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 **12 %/h**
- Boil size **25.8 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 **66 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (49.4%)	85 %	5
Grain	Viking Golden Ale malt 8 EBC	3 kg (37%)	85 %	8
Grain	Viking Caramel malt 30 EBC	0.5 kg (6.2%)	76 %	30
Grain	Vikng Czekoladowy jasny 400 EBC	0.3 kg (3.7%)	68 %	400
Grain	Viking Czekoladowy ciemny 1200 EBC	0.3 kg (3.7%)	68 %	1200

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	Lesaffre Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Kawa Yellow Bourbon	250 g	Secondary	7 day(s)
Flavor	Laktoza	700 g	Boil	10 min