

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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------------------|-------|-----------|----------|
| Flavor | Kawa Yellow Bourbon | 250 g | Secondary | 7 day(s) |
| Flavor | Laktoza | 700 g | Boil | 10 min |