

Imperial Coffie Stout

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **27**
- SRM **34.1**
- Style **Russian Imperial 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **8 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 | 4 kg (48.5%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 3 kg (36.4%) | 79 % | 10 |
| Grain | Carahell | 0.5 kg (6.1%) | 77 % | 26 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3.6%) | 68 % | 1200 |
| Grain | Castle Cafe | 0.3 kg (3.6%) | 75.5 % | 480 |
| Grain | Weyermann - Carafa II | 0.15 kg (1.8%) | 70 % | 837 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-------|-----------|----------|
| Flavor | kawa ziarnista | 500 g | Boil | 10 min |
| Flavor | laktoza | 500 g | Boil | 10 min |
| Flavor | kawa ziarnista | 200 g | Secondary | 5 day(s) |