

Imperialny Stout Kawowo Waniliowy ver 2

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **27**
- SRM **26.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (50%)	80 %	5
Grain	Viking Golden Ale	3 kg (37.5%)	80 %	12
Grain	Carahell	0.5 kg (6.3%)	77 %	26
Grain	Castle Cafe	0.25 kg (3.1%)	75.5 %	480
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.1%)	68 %	1200

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	40 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	700 g	Boil	10 min

Notes

- Na cichej na 4 dni dodałem 2 laski wanilii macerowane 2 tygodniew spirytusie i 200g kawy Cafes do Brasil Yellow Bourbon opieczone w piekarniku 120stopni 20 minut.
Wzorowałem się na przepisie <https://www.blog.homebrewing.pl/imperialny-stout-kawowy-receptura/>
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