

# Imperialny Stout Kawowy (test kociołka projekt)

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **39**
- SRM **44.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (76.1%)	80 %	5
Grain	Special B Malt	0.5 kg (5.4%)	65.2 %	315
Sugar	Milk Sugar (Lactose)	0.7 kg (7.6%)	76.1 %	0
Grain	Carafa III Special	0.3 kg (3.3%)	70 %	1034
Grain	Fawcett - Pale Chocolate	0.2 kg (2.2%)	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (5.4%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	250 ml	White Labs

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Kawa Brazill Yellow Bourbon	200 g	Secondary	5 day(s)
Flavor	Płatki dębowe	50 g	Secondary	30 day(s)