

Imperialny Stout Kawowy

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **28**
- SRM **31.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 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 **67 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 4 kg (49.4%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 3 kg (37%) | 79 % | 10 |
| Grain | Carahell | 0.5 kg (6.2%) | 77 % | 26 |
| Grain | Castle Cafe | 0.3 kg (3.7%) | 75.5 % | 480 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3.7%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinnok | 30 g | 60 min | 11.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 180 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 700 g | Boil | 10 min |

| | | | | |
|--------|------------------------------|-------|-----------|----------|
| Flavor | Kawa - Brasil Yellow Bourbon | 200 g | Secondary | 5 day(s) |
| Fining | Whirfloc | 0.5 g | Boil | 5 min |

Notes

- Po zakończonej fermentacji burzliwej przelewamy piwo na cichą fermentację i dodajemy kawę.

Kawę włożyłam do piekarnika na 20 minut do temperatury 120°C. Schłodziłam, wsypałam do woreczka muślinowego, który obciążyłam solidnymi kieliszkami do wódki i wrzuciłam do młodego piwa.

Po 4-5 dniach piwo rozlewamy do butelek ze 130g glukozy.

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