

Imperialny Stout z kawą

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **27**
- SRM **27.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

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

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (49.4%)	80 %	5
Grain	Viking Golden ale malt	1.5 kg (37%)	80 %	9
Grain	Carahell	0.25 kg (6.2%)	77 %	26
Grain	Castle Cafe	0.15 kg (3.7%)	75.5 %	480
Grain	Chocolate Malt	0.15 kg (3.7%)	73 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	60 g	60 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	3.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	laktoza	300 g	Boil	10 min
Flavor	kawa ziarnista	100 g	Secondary	7 day(s)