

Cietrzew (Imperial Coffee Milk Stout)

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **33**
- SRM **37.6**
- Style **Sweet 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 **60 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (46.9%)	81 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (31.3%)	80 %	20
Sugar	Milk Sugar (Lactose)	0.5 kg (7.8%)	76.1 %	0
Grain	Weyermann - Carapils	0.2 kg (3.1%)	78 %	4
Grain	Caramunich® typ I	0.2 kg (3.1%)	73 %	80
Grain	Weyermann - Chocolate Wheat	0.2 kg (3.1%)	74 %	788
Grain	Weyermann - Chocolate Rye	0.2 kg (3.1%)	20 %	493
Grain	Weyermann - Dehusked Carafa I	0.1 kg (1.6%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	lunga	10 g	20 min	11 %

Boil	lunga	10 g	10 min	11 %
Whirlpool	Lublin (Lubelski)	30 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	100 g	Boil	10 min

Notes

- Za słodkie. Za dużo laktozy. Kawę lepiej dodać na zimno w ziarnach lub zaparzyć i dodać sam płyn bo wychodzi mętne, choć smaczne i wyraźnie kawowe.
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