

Coffee Imperial Stout

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **55**
- SRM **35.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (69.9%)	85 %	7
Grain	Fawcett - Dark Crystal	0.5 kg (7%)	71 %	300
Grain	Chocolate Malt (US)	0.25 kg (3.5%)	60 %	690
Grain	Strzegom pszenica prażona	0.2 kg (2.8%)	70 %	1000
Grain	Coffee Light CastleMalting	0.5 kg (7%)	70 %	250
Grain	Pszeniczny	0.5 kg (7%)	85 %	4
Grain	Carabelge	0.2 kg (2.8%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	Nugget	25 g	20 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Slant	200 ml	Mangrove Jack's