

Kawa w Imperium (Imperial Milkstout)

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **24**
- SRM **41.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 7 kg (66.7%) | 80 % | 5 |
| Grain | Fawcett - Pale Chocolate | 1 kg (9.5%) | 71 % | 600 |
| Grain | Jęczmień palony | 0.5 kg (4.8%) | 55 % | 985 |
| Grain | Płatki owsiane | 1 kg (9.5%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 1 kg (9.5%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 30 g | 50 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|-----------|----------|
| Flavor | Kawa | 30 g | Secondary | 7 day(s) |

Notes

- Kawa "zaparzona" na zimno w 150 ml wody.
Dodana na początek fermentacji cichej.
Drożdże to gęstwa US-05 z poprzedniej warki
Oct 2, 2018, 3:53 PM