

# Coffee Imperial Stout

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **49**
- SRM **44.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **45.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (47.2%)	80 %	5
Grain	Viking Golden Ale	3 kg (28.3%)	80 %	12
Grain	Carahell	1 kg (9.4%)	77 %	26
Grain	Castle Cafe	0.5 kg (4.7%)	75.5 %	480
Grain	Fawcett - Chocolate	0.5 kg (4.7%)	72 %	1200
Grain	Viking Barwiący	0.1 kg (0.9%)	74 %	1300
Sugar	Milk Sugar (Lactose)	0.5 kg (4.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	60 g	60 min	11.2 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	150 g	Secondary	7 day(s)
Water Agent	woda	1 g	Mash	60 min