

# COFFEE IMPERIAL STOUT (BREWD OG)

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **45**
- SRM **28.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Premium Pilsner ® Weyermann	7.5 kg (86.2%)	--- %	2.5
Grain	Słód karmelowy 300 - Viking Malt	0.6 kg (6.9%)	--- %	300
Grain	Słód czekoladowy ciemny Viking Malt	0.3 kg (3.4%)	--- %	950
Grain	Słód Castle Malting - Château Caffé ®	0.3 kg (3.4%)	--- %	480

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	30 g	5 min	12 %
Boil	Marynka	50 g	60 min	10 %
Boil	Marynka	15 g	5 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Kawa	9.4 g	Boil	5 min
Flavor	Kawa	9.4 g	Secondary	7 day(s)