

Coffee Stout Barrel Aged Warka #2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **72**
- SRM **36.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.9 liter(s)**
- Total mash volume **1.2 liter(s)**

Steps

- Temp **71 C**, Time **15 min**

Mash step by step

- Heat up **0.9 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **15 min** at **71C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|-----------------|-------|------|
| Grain | Jęczmień palony | 0.15 kg (6.2%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (6.2%) | 68 % | 1200 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (70.2%) | 80 % | --- |
| Liquid Extract | Strzegom Bursztynowy | 0.42 kg (17.4%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 25 g | 10 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 5.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--|------|-----------|----------|
| Flavor | Kawa | 50 g | Primary | --- |
| Flavor | Palone płatki dębowe macerowane w whisky | 50 g | Secondary | 5 day(s) |

Notes

- 50g Kawy zaparzonej w 200ml wody dodane na burzliwą.
Płatki palone dębowe macerowane w whisky od 11.10.2019r.
Nov 7, 2019, 9:12 PM