

# Imperial Coffee Stout

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **24**
- SRM **29.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **40.6 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **30.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (49.4%)	80.5 %	6
Grain	Viking Golden Ale Malt	3.75 kg (37%)	80 %	12
Grain	Carahell	0.63 kg (6.2%)	77 %	26
Grain	Castle Cafe	0.38 kg (3.7%)	75.5 %	480
Grain	Chocolate Thomas Fawcett	0.38 kg (3.7%)	80 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	31.25 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	1250 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Laktoza	875 g	Boil	10 min
Spice	Kawa	250 g	Secondary	5 day(s)
Other	Glukoza	160 g	Bottling	---

## Notes

- woda do zacierania 70st  
wysładzanie do 23l  
kawa do piekarnika na 20 min 120 st  
kawa w woreczku z ciężarkami  
*Jun 25, 2018, 1:14 PM*