

# Imperial Coffie Stout

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **27**
- SRM **34.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **25.6 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (48.5%)	80 %	5
Grain	Strzegom Wiedeński	3 kg (36.4%)	79 %	10
Grain	Carahell	0.5 kg (6.1%)	77 %	26
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.6%)	68 %	1200
Grain	Castle Cafe	0.3 kg (3.6%)	75.5 %	480
Grain	Weyermann - Carafa II	0.15 kg (1.8%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	kawa ziarnista	500 g	Boil	10 min
Flavor	laktoza	500 g	Boil	10 min
Flavor	kawa ziarnista	200 g	Secondary	5 day(s)