

# Imperialny Stout Kawowy

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **89**
- SRM **60.4**
- 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 **3 %/h**
- Boil size **22.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **4.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (48.9%)	80 %	22
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (24.5%)	90 %	621
Grain	Słód jęczmienny Carahell Weyermann	1 kg (14.4%)	75 %	20
Grain	Słód jęczmienny Château Cafe Castle Malting	0.3 kg (4.3%)	75 %	500
Grain	Słód jęczmienny Carafa Weyermann	0.3 kg (4.3%)	75 %	800
Sugar	Milk Sugar (Lactose)	0.25 kg (3.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	90 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa ziarno	200 g	Secondary	14 day(s)

### Notes

- Składniki zamówione.  
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