

Kawa w Imperium (Imperial Milkstout)

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **24**
- SRM **41.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (66.7%)	80 %	5
Grain	Fawcett - Pale Chocolate	1 kg (9.5%)	71 %	600
Grain	Jęczmień palony	0.5 kg (4.8%)	55 %	985
Grain	Płatki owsiane	1 kg (9.5%)	85 %	3
Sugar	Milk Sugar (Lactose)	1 kg (9.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	50 min	13 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	30 g	Secondary	7 day(s)

Notes

- Kawa "zaparzona" na zimno w 150 ml wody.
Dodana na początek fermentacji cichej.
Drożdże to gęstwa US-05 z poprzedniej warki
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