

Cietrzew (Imperial Coffee Milk Stout)

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **33**
- SRM **37.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|--------|-----|
| Grain | Weyermann - Pilsner Malt | 3 kg (46.9%) | 81 % | 5 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 2 kg (31.3%) | 80 % | 20 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.8%) | 76.1 % | 0 |
| Grain | Weyermann - Carapils | 0.2 kg (3.1%) | 78 % | 4 |
| Grain | Caramunich® typ I | 0.2 kg (3.1%) | 73 % | 80 |
| Grain | Weyermann - Chocolate Wheat | 0.2 kg (3.1%) | 74 % | 788 |
| Grain | Weyermann - Chocolate Rye | 0.2 kg (3.1%) | 20 % | 493 |
| Grain | Weyermann - Dehusked Carafa I | 0.1 kg (1.6%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | lunga | 10 g | 20 min | 11 % |

| | | | | |
|-----------|-------------------|------|--------|------|
| Boil | lunga | 10 g | 10 min | 11 % |
| Whirlpool | Lublin (Lubelski) | 30 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|--------|
| Flavor | Kawa | 100 g | Boil | 10 min |

Notes

- Za słodkie. Za dużo laktozy. Kawę lepiej dodać na zimno w ziarnach lub zaparzyć i dodać sam płyn bo wychodzi mętne, choć smaczne i wyraźnie kawowe.
Apr 24, 2019, 12:00 PM