

Coffee Imperial Stout

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **55**
- SRM **35.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5 kg (69.9%) | 85 % | 7 |
| Grain | Fawcett - Dark Crystal | 0.5 kg (7%) | 71 % | 300 |
| Grain | Chocolate Malt (US) | 0.25 kg (3.5%) | 60 % | 690 |
| Grain | Strzegom pszenica prażona | 0.2 kg (2.8%) | 70 % | 1000 |
| Grain | Coffee Light CastleMalting | 0.5 kg (7%) | 70 % | 250 |
| Grain | Pszeniczny | 0.5 kg (7%) | 85 % | 4 |
| Grain | Carabelge | 0.2 kg (2.8%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |
| Boil | Nugget | 25 g | 20 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|-------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Slant | 200 ml | Mangrove Jack's |