

## Coffee Stout Barrel Aged Warka #2

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **72**
- SRM **36.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.9 liter(s)**
- Total mash volume **1.2 liter(s)**

### Steps

- Temp **71 C**, Time **15 min**

### Mash step by step

- Heat up **0.9 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **15 min** at **71C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

### Fermentables

| Type           | Name                        | Amount          | Yield | EBC  |
|----------------|-----------------------------|-----------------|-------|------|
| Grain          | Jęczmień palony             | 0.15 kg (6.2%)  | 55 %  | 985  |
| Grain          | Strzegom Czekoladowy ciemny | 0.15 kg (6.2%)  | 68 %  | 1200 |
| Liquid Extract | WES ekstrakt słodowy jasny  | 1.7 kg (70.2%)  | 80 %  | ---  |
| Liquid Extract | Strzegom Bursztynowy        | 0.42 kg (17.4%) | 70 %  | 49   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Marynka               | 30 g   | 60 min | 10 %       |
| Boil                | Saaz (Czech Republic) | 25 g   | 10 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 0 min  | 4.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 5.5 g  | Safale     |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |  |      |           |          |
|--------|--|------|-----------|----------|
| Flavor | Kawa                                     | 50 g | Primary   | ---      |
| Flavor | Palone płatki dębowe macerowane w whisky | 50 g | Secondary | 5 day(s) |

### Notes

- 50g Kawy zaparzonej w 200ml wody dodane na burzliwą.  
Płatki palone dębowe macerowane w whisky od 11.10.2019r.  
*Nov 7, 2019, 9:12 PM*