

# Imperial Coffee Stout 22,5

---

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **36**
- SRM **35.9**
- Style **American Amber Ale**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (44.4%)	80 %	5
Grain	golden ale	3 kg (33.3%)	75 %	14
Grain	caramel aromatic	0.5 kg (5.6%)	75 %	170
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.6%)	68 %	1200
Sugar	Milk Sugar (Lactose)	1 kg (11.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	50 min	13 %
Boil	Amarillo	20 g	20 min	9.5 %

## Notes

- Słód pale ale VIKING MALT 4kg  
Słód golden ale VIKING MALT 3kg  
caramel aromatic VIKING MALT 0,5kg  
Słód czekoladowy ciemny VIKING MALT 0,3kg  
Laktoza 0,5kg

Chmiel Chinook 30g  
Amarillo 20g  
Sep 13, 2018, 7:00 PM