

Imperial Coffee Stout

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **24**
- SRM **29.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **40.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **30.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale | 5 kg (49.4%) | 80.5 % | 6 |
| Grain | Viking Golden Ale Malt | 3.75 kg (37%) | 80 % | 12 |
| Grain | Carahell | 0.63 kg (6.2%) | 77 % | 26 |
| Grain | Castle Cafe | 0.38 kg (3.7%) | 75.5 % | 480 |
| Grain | Chocolate Thomas Fawcett | 0.38 kg (3.7%) | 80 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|---------|--------|------------|
| Boil | Chinook | 31.25 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM12 W szkocką kratę | Ale | Liquid | 1250 ml | Fermentum Mobile |

Extras

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

| | | | | |
|--------|---------|-------|-----------|----------|
| Flavor | Laktoza | 875 g | Boil | 10 min |
| Spice | Kawa | 250 g | Secondary | 5 day(s) |
| Other | Glukoza | 160 g | Bottling | --- |

Notes

- woda do zacierania 70st
wysładzanie do 23l
kawa do piekarnika na 20 min 120 st
kawa w woreczku z ciężarkami
Jun 25, 2018, 1:14 PM