

## \*Clone Founder's Breakfast stout

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **35**
- SRM **44.5**
- Style **Russian Imperial Stout**

### 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 **27.4 liter(s)**
- Total mash volume **36.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **27.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7.26 kg (79.5%)	80 %	7
Grain	Oats, Flaked	0.623 kg (6.8%)	80 %	2
Grain	Briess - Chocolate Malt	0.45 kg (4.9%)	60 %	690
Grain	Black Barley (Roast Barley)	0.34 kg (3.7%)	55 %	985
Grain	Carafa III	0.255 kg (2.8%)	70 %	1034
Grain	Special B Malt	0.2 kg (2.2%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	15 g	30 min	13 %
Boil	Chinook	15 g	5 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	24 g	Safale

### Extras

Type	Name	Amount	Use for	Time
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Spice	Kawa Sumatra	50 g	Boil	0 min
Spice	Kawa Etiopska	50 g	Bottling	---
Spice	czekolada, ale dam kakao	70 g	Mash	20 min
Spice	ziarna kakaowca	100 g	Secondary	5 day(s)