

# Car Alexander

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- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **54**
- SRM **45.7**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **41 liter(s)**

## Steps

- Temp **63 C**, Time **75 min**

## Mash step by step

- Heat up **29.3 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **75 min** at **63C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (76.9%)	80 %	5
Grain	Monachijski	1.2 kg (10.3%)	80 %	16
Grain	Chocolate Malt (UK)	0.5 kg (4.3%)	73 %	887
Grain	Weyermann - Chocolate Rye	0.5 kg (4.3%)	20 %	493
Grain	Strzegom Karmel 150	0.25 kg (2.1%)	75 %	150
Grain	Simpsons - Roasted Barley	0.25 kg (2.1%)	70 %	1084

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	120 ml	White Labs