

GREEN MOON GH

- Gravity **15.9 BLG**
- ABV ---
- IBU **40**
- SRM **39.8**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1811.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1530 liter(s)**
- Total mash volume **2040 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **1530 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **791.3 liter(s)** of **76C** water or to achieve **1811.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	250 kg (49%)	72 %	4
Grain	Monachijski	50 kg (9.8%)	85 %	4
Grain	Caramel/Crystal Malt - 160	25 kg (4.9%)	72 %	160
Grain	Żytni	25 kg (4.9%)	85 %	8
Grain	Caraaroma	25 kg (4.9%)	78 %	400
Grain	Weyermann - Chocolate Wheat	25 kg (4.9%)	74 %	788
Grain	Jęczmień palony	20 kg (3.9%)	55 %	985
Grain	Weyermann - Carafa I	15 kg (2.9%)	70 %	690
Grain	Płatki owsiane	45 kg (8.8%)	85 %	3
Grain	Płatki jęczmienne	30 kg (5.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	2000 g	60 min	15.5 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	1000 g	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	węglan wapnia	630 g	Mash	60 min
Fining	mech	300 g	Boil	15 min