

# Very Big Moose 29,8blg przeróbka

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **26**
- SRM **61.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **37.3 liter(s)**

## Steps

- Temp **64 C**, Time **120 min**
- Temp **64 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **25.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **120 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9.5 kg (81.5%)	80 %	5
Grain	Weyermann - Carafa III	1.55 kg (13.3%)	70 %	1024
Grain	Płatki owsiane	0.6 kg (5.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	70 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	150 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	cynamon	1 g	Secondary	21 day(s)
Spice	Kakaowiec ziarna (Cocoa Nibs)	115 g	Secondary	21 day(s)

Water Agent	Chlorek sodu	8 g	Secondary	21 day(s)
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