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

Туре	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9.5 kg <i>(81.5%)</i>	80 %	5
Grain	Weyermann - Carafa III	1.55 kg <i>(13.3%)</i>	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	Туре	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	150 ml	Wyeast Labs

Extras

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

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