

# Very Big Moose 29,8blg

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **14**
- SRM **49.9**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **29.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.38 kg (81.6%)	80 %	5
Grain	Weyermann - Carafa III	1.2 kg (13.3%)	70 %	1024
Grain	Płatki owsiane	0.462 kg (5.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 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)