

# Bruxa

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **101**
- SRM **47.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **32.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (30%)	79 %	6
Grain	Płatki jęczmienne	0.5 kg (5%)	85 %	3
Sugar	Moscavado	0.5 kg (5%)	100 %	150
Grain	Colorado Honig	1 kg (10%)	80 %	50
Sugar	Cukier kandyzowany ciemny	0.5 kg (5%)	100 %	100
Grain	Słód kawowy	0.25 kg (2.5%)	75 %	300
Grain	Jęczmień palony	0.4 kg (4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2%)	68 %	1200
Grain	Płatki gryczane	0.4 kg (4%)	80 %	100
Grain	Strzegom Monachijski typ I	3 kg (30%)	79 %	16
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (2.5%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	100 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	250 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	Łuska kakao	25 g	Mash	90 min
Water Agent	Gips	2 g	Mash	90 min
Fining	Karagen	2 g	Boil	15 min