

# Car Oba Ma

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **48**
- SRM **30.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **32.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	4 kg (43.2%)	80 %	6
Grain	Viking Monachijski Ciemny typ II	1.5 kg (16.2%)	79 %	22
Sugar	Cukier	2 kg (21.6%)	99 %	1
Grain	Płatki owsiane	0.5 kg (5.4%)	85 %	3
Grain	Viking Czekoladowy Jasny	0.4 kg (4.3%)	68 %	400
Grain	Viking Karmelowy	0.4 kg (4.3%)	75 %	300
Grain	Castle Kawowy	0.2 kg (2.2%)	65 %	500
Grain	Jęczmień palony	0.25 kg (2.7%)	55 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	12 %
Boil	Huell Melon	25 g	10 min	8.3 %
Boil	Mandarina Bavaria	25 g	10 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	8 g	Boil	20 min
Spice	Skórka Gorzkiej Pomarańczy Curacao	10 g	Boil	20 min

Spice	Skórka Pomarańczy Bergamotki	15 g	Boil	20 min
Spice	Tonka	10 g	Secondary	21 day(s)