

# Cookie monster

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **76**
- SRM **40.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **29.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (61.9%)	80 %	7
Grain	Płatki owsiane	1 kg (10.3%)	85 %	3
Grain	Strzegom Bursztynowy	1 kg (10.3%)	70 %	49
Grain	Special B Castle	0.4 kg (4.1%)	70 %	350
Grain	Brown Malt (British Chocolate)	1 kg (10.3%)	70 %	128
Grain	Carafa III	0.3 kg (3.1%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Chinook	50 g	30 min	13 %
Dry Hop	Sorachi Ace	100 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Oak Chips	50 g	Primary	5 day(s)