

# Orange dream

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **68**
- SRM **50.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **34.5 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **-0.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.5 kg (73.3%)	80.5 %	2
Grain	Strzegom Bursztynowy	0.5 kg (6.7%)	70 %	49
Grain	Special B Malt	0.5 kg (6.7%)	65.2 %	315
Grain	Strzegom Czekoladowy jasny	0.5 kg (6.7%)	68 %	400
Grain	Briess - Midnight Wheat Malt	0.5 kg (6.7%)	55 %	1084

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	9.5 %
Boil	Chinook	50 g	15 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	60 g	Boil	5 min

Spice	Ziarno kakaowca	125 g	Secondary	15 day(s)
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