

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 |