

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) |