

Very Big Moose 29,8blg przeróbka

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **26**
- SRM **61.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **37.3 liter(s)**

Steps

- Temp **64 C**, Time **120 min**
- Temp **64 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **120 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 9.5 kg (81.5%) | 80 % | 5 |
| Grain | Weyermann - Carafa III | 1.55 kg (13.3%) | 70 % | 1024 |
| Grain | Płatki owsiane | 0.6 kg (5.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 35 g | 70 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|-------------|
| Wyeast - American Ale | Ale | Slant | 150 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------------|--------|-----------|-----------|
| Spice | cynamon | 1 g | Secondary | 21 day(s) |
| Spice | Kakaowiec ziarna (Cocoa Nibs) | 115 g | Secondary | 21 day(s) |

| | | | | |
|-------------|--------------|-----|-----------|-----------|
| Water Agent | Chlorek sodu | 8 g | Secondary | 21 day(s) |
|-------------|--------------|-----|-----------|-----------|