

# Felix Felicis

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **25**
- SRM **114.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.25 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **30.9 liter(s)**

## Steps

- Temp **63 C**, Time **90 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **63C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (26.5%)	79 %	10
Grain	Strzegom Monachijski typ II	2 kg (17.7%)	79 %	22
Grain	Pilzneński	1 kg (8.8%)	81 %	4
Grain	Caraaroma	1 kg (8.8%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	1 kg (8.8%)	68 %	1200
Grain	Chocolate Malt (UK)	1.5 kg (13.3%)	73 %	887
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.8 kg (15.9%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	70 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
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Spice	Płatki kokosowe macerowane w burbonie	800 g	Primary	30 day(s)
Flavor	Ziarna kakaowca macerowane w burbonie	200 g	Primary	30 day(s)
Flavor	Burbon	250 g	Primary	30 day(s)