

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) |
|-------|-----------------|-------|-----------|-----------|