

# Gravedigger Uwarz Sobie

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **116**
- SRM **35.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (52.9%)	80 %	5
Grain	Strzegom Monachijski typ II	2.8 kg (32.9%)	79 %	22
Grain	Carafa III	0.3 kg (3.5%)	70 %	1034
Grain	Weyermann - Chocolate Wheat	0.3 kg (3.5%)	74 %	788
Grain	Weyermann - Chocolate Rye	0.3 kg (3.5%)	20 %	493
Adjunct	łuska ryżowa	0.3 kg (3.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	75 g	60 min	15.5 %
Boil	Warrior	25 g	30 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---