

# Gravedigger Original

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **112**
- SRM **37.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (52.3%)	85 %	7
Grain	Carafa III	0.3 kg (3.5%)	70 %	1034
Grain	Strzegom Monachijski typ II	2.8 kg (32.6%)	79 %	22
Grain	Weyermann - Chocolate Wheat	0.3 kg (3.5%)	74 %	788
Grain	Weyermann - Chocolate Rye	0.3 kg (3.5%)	20 %	493
Sugar	Brown Sugar, Light	0.4 kg (4.7%)	100 %	16

## 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
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FM13 Irlandzkie Ciemności	Ale	Liquid	1200 ml	Fermentum Mobile
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