Gravedigger

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **110**
- SRM **37.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

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

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(51.5%)*	80 %	5
Grain	Strzegom Monachijski typ II	2.8 kg *(28.9%)*	79 %	22
Grain	Carafa III	0.3 kg *(3.1%)*	70 %	1034
Grain	Weyermann - Chocolate Rye	0.3 kg *(3.1%)*	20 %	493
Grain	Weyermann - Chocolate Wheat	0.3 kg *(3.1%)*	74 %	788
Sugar	Brown Sugar, Light	1 kg *(10.3%)*	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	100 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8 g	---

Notes

- 68* zacieranie bez słodu Carafa Special III)
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