

#48 The Gravedigger

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **97**
- SRM **44.3**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **39.4 liter(s)**

Steps

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

Mash step by step

- Heat up **29.5 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 **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 5.4 kg (54.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 3.36 kg (34.1%) | 79 % | 22 |
| Grain | Weyermann - Chocolate Rye | 0.36 kg (3.7%) | 20 % | 493 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.36 kg (3.7%) | 73 % | 1001 |
| Grain | Carafa III | 0.36 kg (3.7%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 80 g | 60 min | 14.7 % |
| Boil | Warrior | 20 g | 30 min | 14.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 600 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Fining | wirfloc | 1 g | Boil | 10 min |