

Klon The gravedigger Brokreacja

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **102**
- SRM **54.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (59.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (29.9%) | 79 % | 22 |
| Grain | Carafa III | 0.2 kg (3%) | 70 % | 1034 |
| Grain | Weyermann - Chocolate Rye | 0.3 kg (4.5%) | 20 % | 800 |
| Grain | Weyermann - Chocolate Wheat | 0.2 kg (3%) | 74 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 60 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Slant | 100 ml | Mangrove Jack's |

Notes

- zacieranie dwuetapowe:

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

pale ale
monachijski+ pszeniczny czekoladowy+ żytni czekoladowy+ carafa 3
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