

#31 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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