

## #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