

# RIS - The Gravedigger - Brokreacja + slody

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **89**
- SRM **35.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **41.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **31.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (43.3%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	2.8 kg (26.9%)	80 %	20
Grain	Weyermann - Carafa III	0.3 kg (2.9%)	70 %	1024
Grain	Weyermann - Chocolate Rye	0.3 kg (2.9%)	20 %	493
Grain	Weyermann - Chocolate Wheat	0.3 kg (2.9%)	74 %	788
Grain	Strzegom Monachijski typ I	2 kg (19.2%)	79 %	16
Grain	Carabelge	0.2 kg (1.9%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	75 g	60 min	15.5 %
Boil	Warrior	25 g	30 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Notes

- slody od Synka z BPA  
80gr glukozy na warke  
60-90 dni lezkowania w butelkach  
*Jan 2, 2018, 1:20 PM*