

gravedigger

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **93**
- SRM **40**
- 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 **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

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

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **8.3C**
- Add grains
- Keep mash **78 min** at **10C**
- Keep mash **90 min** at **68C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (57.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2.8 kg (32.2%) | 79 % | 22 |
| Grain | Carafa III specjal | 0.3 kg (3.4%) | 70 % | 1034 |
| Grain | Zytni czekoladowy weyerman | 0.3 kg (3.4%) | 70 % | 600 |
| Grain | Pszeniczny Czekoladowy weyerman | 0.3 kg (3.4%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 65 g | 60 min | 15.5 % |
| Boil | Warrior | 25 g | 30 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |