

Daedra

- Gravity **29.1 BLG**
- ABV ---
- IBU **62**
- SRM **76.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **15 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|---------------|-------|------|
| Liquid Extract | WES ekstrakt słodowy jasny | 6 kg (33.5%) | 80 % | 6 |
| Grain | Castle Malting Whisky Nature | 4 kg (22.3%) | 85 % | 4 |
| Grain | Strzegom Karmel 300 | 1.5 kg (8.4%) | 70 % | 299 |
| Grain | Briess - Pale Ale Malt | 1 kg (5.6%) | 80 % | 7 |
| Grain | Oats, Flaked | 1 kg (5.6%) | 80 % | 2 |
| Grain | Briess - 2 Row Carapils Malt | 1 kg (5.6%) | 75 % | 3 |
| Grain | Pszeniczny | 0.5 kg (2.8%) | 85 % | 4 |
| Grain | Roasted Barley | 1 kg (5.6%) | 55 % | 1000 |
| Sugar | Muscovado | 0.2 kg (1.1%) | 85 % | 3 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (9.5%) | 90 % | 621 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Magnum | 125 g | 60 min | 13.5 % |
| Boil | Northern Brewer | 50 g | 15 min | 9 % |
| Boil | Northern Brewer | 50 g | 5 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|--------|--------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Liquid | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|----------|
| Fining | Mech irlandzki | 10 g | Boil | 10 min |
| Flavor | Płatki dębowe Bourbon | 200 g | Secondary | 7 day(s) |