

# RIS Jack Daniel's BA

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- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **99**
- SRM **78**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (31.9%)	80 %	5
Grain	Strzegom Monachijski typ II	3 kg (31.9%)	79 %	22
Grain	Carafa III	0.4 kg (4.3%)	70 %	1034
Grain	Weyermann Caramunich 3	0.5 kg (5.3%)	76 %	150
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (18.1%)	90 %	700
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.1%)	68 %	1200
Grain	Płatki pszeniczne	0.3 kg (3.2%)	85 %	3
Grain	Płatki jęczmienne	0.3 kg (3.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	60 g	60 min	15.5 %
Boil	Magnum	30 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	---
2 saszetki po 11,5g				

### Extras

Type	Name	Amount	Use for	Time
Other	Płatki z dębu amerykańskiego Bourbon	100 g	Secondary	90 day(s)
bez macerowania w alkoholu				
Other	Płatki z dębu amerykańskiego w Jack Daniel's	40 g	Secondary	90 day(s)
Płatki bourbon macerowane w Jack Daniel's Single Barrel				