

# 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          | Casle 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<br>Bourbon | 200 g  | Secondary | 7 day(s) |