

# RIS z daktylami

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **32**
- SRM **66.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **9.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **73 C**, Time **15 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **9.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **79C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **9.4 liter(s)** of wort

## Fermentables

| Type  | Name  | Amount         | Yield | EBC  |
|-------|---|----------------|-------|------|
| Grain | Viking Pilsner malt                                   | 2.5 kg (76.9%) | 82 %  | 4    |
| Grain | Weyermann -<br>pszeniczny<br>bohemyjski<br>krepiskowy | 0.15 kg (4.6%) | --- % | 4    |
| Grain | Słód Caramunich<br>Typ II Weyermann                   | 0.15 kg (4.6%) | 73 %  | 120  |
| Grain | Jęczmień palony                                       | 0.3 kg (9.2%)  | --- % | 1400 |
| Grain | Pszenica<br>czekoladowa<br>Weyermann                  | 0.15 kg (4.6%) | --- % | 1200 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |
| Boil    | Crystal           | 10 g   | 30 min | 4.5 %      |

## Yeasts

| Name | Type  | Form  | Amount | Laboratory |
|------|-------|-------|--------|------------|
| BW11 | Wheat | Slant | 300 ml | Gozdawa    |

## Extras

| Type        | Name           | Amount | Use for | Time    |
|-------------|----------------|--------|---------|---------|
| Other       | Daktyl         | 400 g  | Mash    | 105 min |
| Water Agent | Chlorek wapnia | 6 g    | Boil    | 0 min   |