

# 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 - pszeniczny bohemyjski krepiskowy	0.15 kg (4.6%)	--- %	4
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (4.6%)	73 %	120
Grain	Jęczmień palony	0.3 kg (9.2%)	--- %	1400
Grain	Pszenica czekoladowa 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