

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 |