

# Jack Daniels

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **67**
- SRM **48.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (36.6%)	80 %	7
Liquid Extract	Liquid Extract (LME) - Pale	3.6 kg (29.3%)	78 %	16
Liquid Extract	Liquid Extract (LME) - Wheat	1.2 kg (9.8%)	78 %	16
Grain	Barley, Flaked	0.5 kg (4.1%)	70 %	4
Grain	Briess - Caramel Malt 90L	1 kg (8.1%)	75 %	177
Grain	Fawcett - Dark Crystal	0.5 kg (4.1%)	71 %	300
Grain	Extra black	0.5 kg (4.1%)	65 %	1400
Grain	Carafa II	0.5 kg (4.1%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Other	Oak flaked	20 g	Secondary	10 day(s)