

# 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	Castle 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 Bourbon	200 g	Secondary	7 day(s)