

# Bourbon RIS 24blg

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **39**
- SRM **44.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.4 kg (59.9%)	79 %	6
Grain	Strzegom Monachijski typ II	1.7 kg (23.1%)	79 %	22
Grain	Melanoiden Malt	0.3 kg (4.1%)	80 %	39
Grain	Strzegom Karmel 600	0.2 kg (2.7%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.4 kg (5.4%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.35 kg (4.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	45 g	60 min	7 %
Boil	First Gold	20 g	20 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe Bourbon	50 g	Secondary	14 day(s)

## Notes

- Przepis z zestawu Twojego Browaru. Z kalkulatora wychodzi 23blg dla 15 litrów a w praktyce wyszło 21.  
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