

Bourbon RIS 24°BLG - TB

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **70**
- SRM **49.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **18 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **66 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **29.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|------|
| Grain | Pale Ale | 4.4 kg (52.7%) | 79 % | 6 |
| Grain | Monachijski | 1.7 kg (20.4%) | 79 % | 15 |
| Grain | Karmelowy 600 | 0.2 kg (2.4%) | 68 % | 650 |
| Grain | Czekoladowy 400 | 0.4 kg (4.8%) | 68 % | 400 |
| Grain | Melanoidynowy | 0.3 kg (3.6%) | 75 % | 700 |
| Grain | Czekoladowy 1200 | 0.35 kg (4.2%) | 68 % | 1000 |
| Grain | BESTMALZ Best Minich | 0.5 kg (6%) | 80.5 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 45 g | 60 min | 7 % |
| Boil | Magnum | 25 g | 60 min | 11.5 % |
| Boil | First Gold | 25 g | 40 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------|-----|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 1200 ml | Fermentum Mobile |
|---------------------------|-----|--------|---------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------------|--------|-----------|-----------|
| Flavor | Płatki Bourbon | 50 g | Secondary | 14 day(s) |
| Water Agent | Chlorek wapnia 33% E509 | 8 g | Mash | 75 min |
| Water Agent | Gips piwowarski | 4 g | Mash | 75 min |
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |

Notes

- woda kranowa + filtr DAFI
zestaw z TwójBrowar + 0,5kg Bestmalz Munich
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