

RIS Bourbon

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **67**
- SRM **52.9**
- 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 **80 %**
- Liquor-to-grist ratio **2.65 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pilsner malt | 4.4 kg (57.9%) | 82 % | 4 |
| Grain | Viking Munich Malt | 1.7 kg (22.4%) | 78 % | 18 |
| Grain | Strzegom Karmel 600 | 0.2 kg (2.6%) | 68 % | 500 |
| Grain | Strzegom Czekoladowy 400 | 0.4 kg (5.3%) | 68 % | 400 |
| Grain | melanoidynowy | 0.3 kg (3.9%) | 1 % | 60 |
| Grain | Strzegom Czekoladowy 1200 | 0.35 kg (4.6%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.25 kg (3.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 12.9 % |
| Boil | Challenger | 15 g | 15 min | 5.8 % |
| Boil | Aurora | 10 g | 15 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Flavor | płatki bourbon | 50 g | Secondary | 10 day(s) |

Notes

- ciemne słody na wygrzew
Nov 6, 2018, 11:05 PM