Russian Imperial Stout Bourbon Barrel Aged

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **92**
- SRM **56.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **45.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg *(51.1%)*	79 %	6
Grain	Carafa III	0.5 kg *(3.6%)*	70 %	1034
Grain	Caraamber	1 kg *(7.3%)*	75 %	59
Grain	Jęczmień palony	1 kg *(7.3%)*	55 %	985
Grain	Weyermann pszeniczny jasny	1 kg *(7.3%)*	80 %	6
Grain	Strzegom Monachijski typ II	3.2 kg *(23.4%)*	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	130 g	90 min	7 %
Boil	Admiral	50 g	90 min	14.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Safale

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	płatki dębowe moczone w burbonie	300 g	Secondary	24 day(s)
Other	maliny	200 g	Boil	30 min
Other	maliny	200 g	Boil	15 min
Other	maliny	300 g	Secondary	24 day(s)