[TB] Bourbon RIS

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **39**
- SRM **53.6**

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 **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg *(57.9%)*	80 %	5
Grain	Monachijski	1.7 kg *(22.4%)*	80 %	16
Grain	Viking melanoidynowy	0.3 kg *(3.9%)*	75 %	60
Grain	Strzegom Karmel 600	0.2 kg *(2.6%)*	68 %	601
Grain	Strzegom Czekoladowy 400	0.4 kg *(5.3%)*	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.35 kg *(4.6%)*	68 %	1200
Grain	Jęczmień palony	0.25 kg *(3.3%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Boil	First Gold	20 g	20 min	7.5 %
Boil	Mech irlandzki	5 g	15 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	20 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe Bourbon	50 g	Secondary	11 day(s)

Notes

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

- Przed dodaniem płatków dębowych, warto dokonać kilkudniowej ich maceracji w whisky. Wzmocni to ich aromat.
  Aug 1, 2019, 5:04 PM