

# BOURBON R.I.S

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **59**
- SRM **58.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **33.4 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type      | Name                             | Amount         | Yield | EBC  |
|-----------|----------------------------------|----------------|-------|------|
| Grain     | Viking Pilsner malt              | 7 kg (73.5%)   | 82 %  | 4    |
| Grain     | Viking Wheat Malt                | 0.5 kg (5.2%)  | 83 %  | 5    |
| Grain     | pszeniczny czekoladowy weyermann | 0.5 kg (5.2%)  | 65 %  | 1100 |
| Grain     | Jęczmień palony                  | 0.5 kg (5.2%)  | 55 %  | 985  |
| Grain     | Strzegom Karmel 300              | 0.25 kg (2.6%) | 70 %  | 299  |
| Grain     | Strzegom Karmel 600              | 0.2 kg (2.1%)  | 68 %  | 601  |
| Grain     | Oats, Flaked                     | 0.25 kg (2.6%) | 80 %  | 2    |
| Grain     | Płatki pszeniczne                | 0.25 kg (2.6%) | 85 %  | 3    |
| 65C-30min |                                  |                |       |      |
| Grain     | Strzegom Czekoladowy jasny       | 0.08 kg (0.8%) | 68 %  | 400  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | marynka | 90 g   | 90 min | 7.7 %      |

## Yeasts

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

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |

### Extras

| Type        | Name                  | Amount | Use for   | Time      |
|-------------|-----------------------|--------|-----------|-----------|
| Flavor      | płatki dębowe bourbon | 50 g   | Secondary | 21 day(s) |
| Water Agent | węglan wapnia         | 4 g    | Mash      | 60 min    |
| Water Agent | chlorek wapnia        | 4 g    | Mash      | 60 min    |

### Notes

- Piwo weszło do finału wkpd 2021 w kategorii Barrel Aged 20 BLG+ i zajęło 5 miejsce

drożdże:  
 NEW WORLD STRONG ALE M42 Mangrove Jack's  
 Danstar London ESB  
 s 04

płynne:  
 White Labs WLP099 Super High Gravity  
 Wyeast 1084 Irish Ale  
*Mar 9, 2018, 12:59 AM*