Stone Imperial Russian Stout Bourbon Barrel Aged

- Gravity **27.6 BLG**
- ABV **---**
- IBU **113**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **10 %**
- Size with trub loss **34.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **41.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **41.2 liter(s)**
- Total mash volume **59.1 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **41.2 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	13 kg *(72.6%)*	79 %	6
Grain	Carafa III	0.7 kg *(3.9%)*	70 %	1034
Grain	Caraamber	1.4 kg *(7.8%)*	75 %	59
Grain	Jęczmień palony	1.4 kg *(7.8%)*	55 %	985
Grain	Weyermann pszeniczny jasny	1.4 kg *(7.8%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	185 g	90 min	14.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	700 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Other	Płatki bourbon Wilhelm Eder	25 g	Secondary	24 day(s)

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