Bourbon RIS 24

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **42**
- SRM **55.3**
- 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 **5 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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	Strzegom Pale Ale	4.4 kg *(57.9%)*	79 %	6
Grain	Strzegom Monachijski typ I	1.7 kg *(22.4%)*	79 %	16
Grain	Melanoiden Malt	0.3 kg *(3.9%)*	80 %	39
Grain	Strzegom Karmel 600	0.2 kg *(2.6%)*	68 %	601
Grain	Strzegom Czekoladowy jasny	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 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	100 ml	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	płarki dębowe bourbon	50 g	Secondary	14 day(s)

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