

Burbon RIS

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **54**
- SRM **54.1**
- 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 **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5.4 kg (59.3%)	78 %	6
Grain	Strzegom Monachijski typ I	1.7 kg (18.7%)	79 %	16
Grain	Strzegom Karmel 600	0.2 kg (2.2%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.4 kg (4.4%)	68 %	400
Grain	Viking melanoidynowy	0.3 kg (3.3%)	75 %	60
Grain	Strzegom Czekoladowy ciemny	0.35 kg (3.8%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (2.7%)	55 %	985
Grain	Płatki owsiane	0.5 kg (5.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	45 g	60 min	7 %
Boil	First Gold	40 g	40 min	7.5 %
Aroma (end of boil)	First Gold	35 g	5 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Safale US-05	Ale	Dry	23 g	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki burbon	50 g	Secondary	14 day(s)