

## #18 Bourbon Oak Impretial Stout

- Gravity **30.8 BLG**
- ABV **15.4 %**
- IBU **50**
- SRM **71.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **38.3 liter(s)**

### Steps

- Temp **64 C**, Time **80 min**
- Temp **68 C**, Time **20 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **2 min** at **77C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	8.5 kg (66.7%)	80 %	8
Grain	Castle Munich	2 kg (15.7%)	80 %	25
Słód Monachijski Castle Malting (maxram).				
Grain	Castle palony jęczmień (Roasted Barley)	0.75 kg (5.9%)	60 %	1200
Roasted Barley Castle Malting - śrutowany palony jęczmień (maxram).				
Grain	Castle karmelowy (Crystal L60)	0.75 kg (5.9%)	70 %	150
Słód Crystal Castle Malting - śrutowany Słód Crystal (maxram).				
Grain	Weyermann żytni czekoladowy	0.5 kg (3.9%)	60 %	700
(maxram).				
Grain	Viking Malk prażona pszenica	0.25 kg (2%)	55 %	1100
Dodane później w czasie zacierania (maxram).				
Dry Extract	Ekstrakt słodowy jasny suchy	0.001 kg	100 %	25
Jeśli BLG będzie zbyt małe przed gotowaniem.				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	150 g	75 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale 1056	Ale	Liquid	250 ml	Wyeast Labs
Starter 3L z dwóch saszetek.				
Lalvin EC-1118	Wine	Dry	5 g	Lalvin
Dodane na ostatni tydzień burzliwej na dojedzenie resztek.				

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kostki dębowe	65 g	Secondary	160 day(s)
Moczone w bourbonie Maker's Mark. 4g/l.				
Fining	Mech irlandzki	15 g	Boil	15 min
Uwodnione wcześniej.				
Fining	Żelatyna	15 g	Primary	2 day(s)
Plus cold crash				

## Notes

- Inspirowane piwem Goose Island Bourbon County Brand Stout, podcastem "alchemia podcast o piwie" odcinek 27 i wątkiem:  
<https://www.homebrewtalk.com/forum/threads/bourbon-county-stout-clone-attempt.223746/>  
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