

Bourbon RIS 24 BLG 15I TB

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **43**
- SRM **53.6**
- 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 **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg (57.9%)	80 %	5
Grain	Monachijski	1.7 kg (22.4%)	80 %	16
Grain	Viking melanoidynowy	0.3 kg (3.9%)	75 %	60
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	45 g	60 min	7 %
Boil	First Gold	25 g	20 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Liquid	500 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe Bourbon	50 g	Secondary	10 day(s)