

# Bourbon RIS 24 BLG by TwójBrowar

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **38**
- SRM **54**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **45.6 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **66 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **34.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6.6 kg (57.9%)	80 %	8
Grain	Monachijski	2.55 kg (22.4%)	80 %	16
Grain	Melanoiden Malt	0.45 kg (3.9%)	80 %	39
Grain	Strzegom Karmel 600	0.3 kg (2.6%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.6 kg (5.3%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.525 kg (4.6%)	68 %	1202
Grain	Jęczmień palony	0.375 kg (3.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	67.5 g	60 min	7 %
Boil	First Gold	30 g	20 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis Safbrew US-05	Ale	Dry	46 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe Bourbon	75 g	Secondary	15 day(s)