

# Bourbon RIS 24°BLG - TB

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **70**
- SRM **49.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **18 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **66 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **29.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.4 kg (52.7%)	79 %	6
Grain	Monachijski	1.7 kg (20.4%)	79 %	15
Grain	Karmelowy 600	0.2 kg (2.4%)	68 %	650
Grain	Czekoladowy 400	0.4 kg (4.8%)	68 %	400
Grain	Melanoidynowy	0.3 kg (3.6%)	75 %	700
Grain	Czekoladowy 1200	0.35 kg (4.2%)	68 %	1000
Grain	BESTMALZ Best Minich	0.5 kg (6%)	80.5 %	16
Grain	Płatki owsiane	0.5 kg (6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	45 g	60 min	7 %
Boil	Magnum	25 g	60 min	11.5 %
Boil	First Gold	25 g	40 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Liquid	1200 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Bourbon	50 g	Secondary	14 day(s)
Water Agent	Chlorek wapnia 33% E509	8 g	Mash	75 min
Water Agent	Gips piwowarski	4 g	Mash	75 min
Fining	Mech Irlandzki	5 g	Boil	10 min

### Notes

- woda kranowa + filtr DAFI  
zestaw z TwójBrowar + 0,5kg Bestmalz Munich  
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