

# RIS Bourbon 24blg + ekstrakt 1,7kg

- Gravity **37.9 BLG**
- ABV **20.7 %**
- IBU **31**
- SRM **77**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.4 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **82.5C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt    | 4.4 kg (57.9%) | 80 %  | 7    |
| 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 400  | 0.4 kg (5.3%)  | 68 %  | 400  |
| Grain | Strzegom Czekoladowy 1200 | 0.35 kg (4.6%) | 68 %  | 1202 |
| Grain | Jęczmień palony           | 0.25 kg (3.3%) | 55 %  | 985  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 25 g   | 60 min | 10 %       |
| Boil    | Marynka | 10 g   | 40 min | 10 %       |
| Boil    | Mosaic  | 5 g    | 15 min | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |       |        |           |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |
|--------------|-----|-------|--------|-----------|

### Extras

| Type  | Name             | Amount | Use for | Time   |
|-------|------------------|--------|---------|--------|
| Other | ekstrakt słodowy | 100 g  | Boil    | 10 min |