

RIS Bourbon

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **103**
- SRM **62.8**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 6.5 kg (69%) | 80 % | 5 |
| Grain | Płatki owsiane | 1 kg (10.6%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.5 kg (5.3%) | 55 % | 985 |
| Grain | Strzegom Karmel 600 | 0.3 kg (3.2%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (4.2%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.1%) | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.1 kg (1.1%) | 68 % | 1300 |
| Grain | Cookie | 0.27 kg (2.9%) | 68 % | 60 |
| Grain | Strzegom Karmel 150 | 0.15 kg (1.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------|--------|--------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 70 g | 60 min | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 180 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------|---------------|----------------|-------------|
| Flavor | Płatki dębu bourbone | 40 g | Secondary | 14 day(s) |
| Fining | Mech Irlandzki | 10 g | Boil | 10 min |