

# RIS BOURBON BA

- Gravity **27.9 BLG**
- ABV ---
- IBU **61**
- SRM **55.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (48.4%)	81 %	4
Grain	Pszonieczny	1 kg (12.1%)	85 %	4
Grain	Biscuit Malt	0.5 kg (6.1%)	79 %	45
Grain	Płatki pszonieczne	0.6 kg (7.3%)	85 %	3
Grain	Płatki owsiane	0.6 kg (7.3%)	85 %	3
Grain	Strzegom Karmel 600	0.5 kg (6.1%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.5 kg (6.1%)	68 %	1202
Liquid Extract	Syrop kandyzowany	0.56 kg (6.8%)	100 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	70 g	70 min	8.9 %
Boil	Puławski	30 g	15 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Bourbon	40 g	Secondary	30 day(s)