

## #23 Stone Imperial Russian Stout Bourbon Barrel Aged

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **71**
- SRM **63**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **32.8 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale          | 7.15 kg (72%)  | 79 %  | 6    |
| Grain | Carafa III                 | 0.39 kg (3.9%) | 70 %  | 1034 |
| Grain | Caraamber                  | 0.77 kg (7.8%) | 75 %  | 59   |
| Grain | Jęczmień palony            | 0.85 kg (8.6%) | 55 %  | 985  |
| Grain | Weyermann pszeniczny jasny | 0.77 kg (7.8%) | 80 %  | 6    |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 60 g   | 90 min | 15 %       |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 300 ml | Safale     |

### Extras

| Type  | Name           | Amount | Use for   | Time      |
|-------|----------------|--------|-----------|-----------|
| Other | Kostka Bourbon | 120 g  | Secondary | 90 day(s) |