

Bourbon RIS

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **56**
- SRM **53.4**
- 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 **15 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.2 kg (56.8%) | 80 % | 5 |
| Grain | Monachijski | 1.7 kg (23%) | 80 % | 16 |
| Grain | Strzegom Karmel 600 | 0.2 kg (2.7%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 400 | 0.4 kg (5.4%) | 68 % | 400 |
| Grain | Melanoiden Malt | 0.3 kg (4.1%) | 80 % | 39 |
| Grain | Strzegom Czekoladowy 1200 | 0.35 kg (4.7%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.25 kg (3.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 45 g | 75 min | 7 % |
| Boil | First Gold | 25 g | 60 min | 7.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | Płatki bourbon | 50 g | Boil | 60 min |