

# Bourbon RIS

- Gravity **27.3 BLG**
- ABV ---
- IBU **47**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	8 kg (74.8%)	80 %	7
Grain	Roasted Barley	0.5 kg (4.7%)	55 %	591
Grain	Strzegom Karmel 600	0.5 kg (4.7%)	68 %	601
Grain	Pszeniczny	0.5 kg (4.7%)	85 %	4
Grain	Czekoladowy	0.2 kg (1.9%)	60 %	788
Grain	Oats, Malted	0.5 kg (4.7%)	80 %	2
Adjunct	Briess - Oat Flakes	0.5 kg (4.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	13.5 %
Boil	Chinook	30 g	20 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	płatki debowe bourbon	50 g	Secondary	30 day(s)