RIS Bourbon

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **65**
- SRM **63.2**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.4 kg *(60%)*	80 %	5
Grain	Monachijski	1.7 kg *(18.9%)*	80 %	16
Grain	Viking melanoidynowy	0.3 kg *(3.3%)*	75 %	60
Grain	Strzegom Karmel 600	0.2 kg *(2.2%)*	68 %	601
Grain	Strzegom Czekoladowy 400	0.4 kg *(4.4%)*	68 %	400
Grain	Strzegom Czekoladowy 1200	0.35 kg *(3.9%)*	68 %	1202
Grain	Jęczmień palony	0.25 kg *(2.8%)*	55 %	985
Grain	Strzegom Karmel 150	0.2 kg *(2.2%)*	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.2 kg *(2.2%)*	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	45 g	60 min	7 %
Boil	First Gold	20 g	20 min	7.5 %
Boil	Magnum	30 g	60 min	13.5 %

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki Bourbon	50 g	Secondary	7 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.