

# RIS z płatkami bourbon

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **79**
- SRM **51.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.15 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **33.1 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (40.9%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (19%)	79 %	16
Grain	Carafa III	0.25 kg (2.4%)	70 %	1034
Grain	Caraaroma	0.2 kg (1.9%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.76 kg (7.2%)	73 %	120
Grain	Strzegom Czekoladowy ciemny	0.4 kg (3.8%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.4 kg (3.8%)	68 %	400
Grain	Viking melanoidynowy	0.2 kg (1.9%)	75 %	60
Grain	Biscuit Malt	1.5 kg (14.3%)	79 %	45
Grain	Płatki owsiane	0.5 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

Boil	Saaz (Czech Republic)	35 g	60 min	4.5 %
Boil	Warrior	25 g	45 min	15.5 %
Boil	Saaz (Czech Republic)	20 g	45 min	4.5 %
Aroma (end of boil)	Oktawia	50 g	2 min	7.1 %
Aroma (end of boil)	East Kent Goldings	25 g	2 min	5.1 %
Aroma (end of boil)	Equinox	22 g	2 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	22 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	ziarno kakaowca	50 g	Secondary	10 day(s)
Flavor	płatki bourbon	50 g	Secondary	5 day(s)