

Russian Imperial Stout Bourbon Barrel Aged

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **86**
- SRM **65**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **10 %**
- Size with trub loss **4.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **5.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **5.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	1.3 kg (50%)	79 %	6
Grain	Carafa III	0.1 kg (3.8%)	70 %	1400
Grain	Caraamber	0.2 kg (7.7%)	75 %	60
Grain	Roasted Barley	0.2 kg (7.7%)	55 %	1000
Grain	Weyermann	0.2 kg (7.7%)	80 %	5.5
Grain	Carahell	0.6 kg (23.1%)	79 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	90 min	7.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe moczone w burbonie	54.55 g	Secondary	24 day(s)
Other	maliny	36.36 g	Boil	30 min
Other	maliny	36.36 g	Boil	15 min
Other	maliny	54.55 g	Secondary	24 day(s)