

# Bourbon RIS

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- 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