

# Bourbon RIS 24 BLG 15L - wg. przepisu z Twojego Browaru

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **40**
- SRM **52.2**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg (57.9%)	80 %	5
Grain	Strzegom Monachijski typ I	1.7 kg (22.4%)	79 %	16
Grain	Viking melanoidynowy	0.3 kg (3.9%)	75 %	60
Grain	Strzegom Karmel 600	0.2 kg (2.6%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.4 kg (5.3%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.35 kg (4.6%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (3.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	45 g	60 min	7 %
Boil	First Gold	25 g	20 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe Bourbon	50 g	Secondary	21 day(s)