

# bourbon ris

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- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **40**
- SRM **53.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 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)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Castle Pale Ale             | 4.4 kg (57.9%) | 80 %  | 8    |
| Grain | Monachijski                 | 1.7 kg (22.4%) | 80 %  | 16   |
| Grain | Melanoiden Malt             | 0.3 kg (3.9%)  | 80 %  | 39   |
| Grain | Strzegom Karmel 600         | 0.2 kg (2.6%)  | 68 %  | 601  |
| Grain | Strzegom Czekoladowy jasny  | 0.4 kg (5.3%)  | 68 %  | 400  |
| Grain | Strzegom Czekoladowy ciemny | 0.35 kg (4.6%) | 68 %  | 1200 |
| 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 |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 20 g   | Fermentis  |