

# Bourbon

---

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU ---
- SRM **2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Kukurydza	6.2 kg (67.4%)	70 %	---
Grain	Pszenica niestodowana	2 kg (21.7%)	75 %	3
Grain	Słód jęczmienny Bydgoszcz	1 kg (10.9%)	82 %	5