

Miś - Bourbon RIS

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **35**
- SRM **44.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **65 C**, Time **75 min**
- Temp **76 C**, Time **10 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 4.4 kg (52.4%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.7 kg (20.2%) | 79 % | 16 |
| Grain | Weyermann - Melanoiden Malt | 0.3 kg (3.6%) | 81 % | 53 |
| Grain | Strzegom Karmel 600 | 0.2 kg (2.4%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 400 | 0.4 kg (4.8%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy 1200 | 0.35 kg (4.2%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.25 kg (3%) | 55 % | 985 |
| Dry Extract | WES ekstrakt słodowy jasny | 0.5 kg (6%) | 80 % | --- |
| Sugar | Cukier | 0.3 kg (3.6%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 50 g | 60 min | 7 % |

| | | | | |
|------|------------|------|--------|-------|
| Boil | First Gold | 20 g | 20 min | 7.5 % |
|------|------------|------|--------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 200 ml | Fermentum Mobile |
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|-----------|-----------|
| Other | Płatki Bourbon | 50 g | Secondary | 30 day(s) |