

## #12? Bourbon RIS

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **52**
- SRM **54.5**
- 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 **3.15 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **33.6 liter(s)**

### Steps

- Temp **65 C**, Time **80 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **80 min** at **65C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg (54.3%)	80 %	5
Grain	Strzegom Monachijski typ I	1.7 kg (21%)	79 %	16
Grain	Strzegom Karmel 600	0.2 kg (2.5%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.4 kg (4.9%)	68 %	400
Grain	Viking melanoidynowy	0.3 kg (3.7%)	75 %	60
Grain	Strzegom Czekoladowy ciemny	0.35 kg (4.3%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (3.1%)	55 %	985
Grain	Biscuit Malt	0.5 kg (6.2%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	70 g	60 min	7 %
Boil	First Gold	20 g	20 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	30 ml	Safale

Safale US-05	Ale	Slant	30 ml	Fermentis
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### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Platki bourbon	50 g	Secondary	14 day(s)