

#18 Bourbon Oak Impretial Stout

- Gravity **30.8 BLG**
- ABV **15.4 %**
- IBU **50**
- SRM **71.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **38.3 liter(s)**

Steps

- Temp **64 C**, Time **80 min**
- Temp **68 C**, Time **20 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **2 min** at **77C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|----------------|-------|------|
| Grain | Castle Pale Ale | 8.5 kg (66.7%) | 80 % | 8 |
| Grain | Castle Munich | 2 kg (15.7%) | 80 % | 25 |
| Słód Monachijski Castle Malting (maxram). | | | | |
| Grain | Castle palony jęczmień (Roasted Barley) | 0.75 kg (5.9%) | 60 % | 1200 |
| Roasted Barley Castle Malting - śrutowany palony jęczmień (maxram). | | | | |
| Grain | Castle karmelowy (Crystal L60) | 0.75 kg (5.9%) | 70 % | 150 |
| Słód Crystal Castle Malting - śrutowany Słód Crystal (maxram). | | | | |
| Grain | Weyermann żytni czekoladowy | 0.5 kg (3.9%) | 60 % | 700 |
| (maxram). | | | | |
| Grain | Viking Malk prażona pszenica | 0.25 kg (2%) | 55 % | 1100 |
| Dodane później w czasie zacierania (maxram). | | | | |
| Dry Extract | Ekstrakt słodowy jasny suchy | 0.001 kg | 100 % | 25 |
| Jeśli BLG będzie zbyt małe przed gotowaniem. | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Willamette | 150 g | 75 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|--------|-------------|
| Wyeast - American Ale 1056 | Ale | Liquid | 250 ml | Wyeast Labs |
| Starter 3L z dwóch saszetek. | | | | |
| Lalvin EC-1118 | Wine | Dry | 5 g | Lalvin |
| Dodane na ostatni tydzień burzliwej na dojedzenie resztek. | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--|----------------|--------|-----------|------------|
| Flavor | Kostki dębowe | 65 g | Secondary | 160 day(s) |
| Moczone w bourbonie Maker's Mark. 4g/l. | | | | |
| Fining | Mech irlandzki | 15 g | Boil | 15 min |
| Uwodnione wcześniej. | | | | |
| Fining | Żelatyna | 15 g | Primary | 2 day(s) |
| Plus cold crash | | | | |

Notes

- Inspirowane piwem Goose Island Bourbon County Brand Stout, podcastem "alchemia podcast o piwie" odcinek 27 i wątkiem:
<https://www.homebrewtalk.com/forum/threads/bourbon-county-stout-clone-attempt.223746/>
Mar 29, 2020, 9:12 PM