

Bourbon RIS 24

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **42**
- SRM **55.3**
- 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 **5 %/h**
- Boil size **17.3 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 4.4 kg (57.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.7 kg (22.4%) | 79 % | 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 | 50 g | 60 min | 7 % |
| Boil | First Gold | 20 g | 20 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Slant | 100 ml | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|-----------|
| Flavor | płatki dębowe bourbon | 50 g | Secondary | 14 day(s) |