

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 |