

# RIS Bourbon 24blg + ekstrakt 1,7kg

- Gravity **37.9 BLG**
- ABV **20.7 %**
- IBU **31**
- SRM **77**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.4 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **82.5C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.4 kg (57.9%)	80 %	7
Grain	Monachijski	1.7 kg (22.4%)	80 %	16
Grain	Viking melanoidynowy	0.3 kg (3.9%)	75 %	60
Grain	Strzegom Karmel 600	0.2 kg (2.6%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.4 kg (5.3%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.35 kg (4.6%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (3.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	10 g	40 min	10 %
Boil	Mosaic	5 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Slant	500 ml	Fermentis
--------------	-----	-------	--------	-----------

### Extras

Type	Name	Amount	Use for	Time
Other	ekstrakt słodowy	100 g	Boil	10 min