

RIS Bourbon

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **65**
- SRM **63.2**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5.4 kg (60%) | 80 % | 5 |
| Grain | Monachijski | 1.7 kg (18.9%) | 80 % | 16 |
| Grain | Viking melanoidynowy | 0.3 kg (3.3%) | 75 % | 60 |
| Grain | Strzegom Karmel 600 | 0.2 kg (2.2%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 400 | 0.4 kg (4.4%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy 1200 | 0.35 kg (3.9%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.25 kg (2.8%) | 55 % | 985 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.2%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.2%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 45 g | 60 min | 7 % |
| Boil | First Gold | 20 g | 20 min | 7.5 % |
| Boil | Magnum | 30 g | 60 min | 13.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | płatki Bourbon | 50 g | Secondary | 7 day(s) |