

Stone Imperial Russian Stout Bourbon Barrel Aged

- Gravity **27.6 BLG**
- ABV ---
- IBU **113**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **10 %**
- Size with trub loss **34.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **41.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **41.2 liter(s)**
- Total mash volume **59.1 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **41.2 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 13 kg (72.6%) | 79 % | 6 |
| Grain | Carafa III | 0.7 kg (3.9%) | 70 % | 1034 |
| Grain | Caraamber | 1.4 kg (7.8%) | 75 % | 59 |
| Grain | Jęczmień palony | 1.4 kg (7.8%) | 55 % | 985 |
| Grain | Weyermann pszeniczny jasny | 1.4 kg (7.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 185 g | 90 min | 14.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 700 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------------|--------|-----------|-----------|
| Other | Płatki bourbon Wilhelm Eder | 25 g | Secondary | 24 day(s) |