

Stone Imperial Russian Stout Bourbon Barrel Aged

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **90**
- SRM **57.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **35.1 liter(s)**

Steps

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

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 8.2 kg (77%) | 79 % | 6 |
| Grain | Carafa III | 0.3 kg (2.8%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.8 kg (7.5%) | 55 % | 985 |
| Grain | Weyermann pszeniczny jasny | 0.6 kg (5.6%) | 80 % | 6 |
| Grain | Strzegom Czekoladowy jasny | 0.65 kg (6.1%) | 68 % | 400 |
| Grain | Strzegom Barwiący | 0.1 kg (0.9%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 80 g | 60 min | 14.1 % |
| Boil | Warrior | 20 g | 20 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|-----------|------------|
| Safale S-04 | Ale | Slant | 451.61 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|-----------|-----------|
| Other | Płatki Boubon | 50 g | Secondary | 24 day(s) |