Bourbon RIS

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **41**
- SRM **52**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **66 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg *(57.9%)*	80 %	5
Grain	Monachijski	1.7 kg *(22.4%)*	80 %	16
Grain	Melanoiden Malt	0.3 kg *(3.9%)*	80 %	39
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	Challenger	50 g	60 min	7 %
Boil	First Gold	20 g	20 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

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Wyeast - Irish Ale	Ale	Slant	300 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe Bourbon	50 g	Secondary	20 day(s)

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