

# BOURBON R.I.S

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **59**
- SRM **58.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **33.4 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (73.5%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (5.2%)	83 %	5
Grain	pszeniczny czekoladowy weyermann	0.5 kg (5.2%)	65 %	1100
Grain	Jęczmień palony	0.5 kg (5.2%)	55 %	985
Grain	Strzegom Karmel 300	0.25 kg (2.6%)	70 %	299
Grain	Strzegom Karmel 600	0.2 kg (2.1%)	68 %	601
Grain	Oats, Flaked	0.25 kg (2.6%)	80 %	2
Grain	Płatki pszeniczne	0.25 kg (2.6%)	85 %	3
65C-30min				
Grain	Strzegom Czekoladowy jasny	0.08 kg (0.8%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	90 g	90 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe bourbon	50 g	Secondary	21 day(s)
Water Agent	węglan wapnia	4 g	Mash	60 min
Water Agent	chlorek wapnia	4 g	Mash	60 min

### Notes

- Piwo weszło do finału wkpd 2021 w kategorii Barrel Aged 20 BLG+ i zajęło 5 miejsce

drożdże:

NEW WORLD STRONG ALE M42 Mangrove Jack's  
Danstar London ESB  
s 04

płynne:

White Labs WLP099 Super High Gravity  
Wyeast 1084 Irish Ale  
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