

## Miś - Bourbon RIS

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **35**
- SRM **44.2**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **65 C**, Time **75 min**
- Temp **76 C**, Time **10 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.4 kg (52.4%)	79 %	6
Grain	Strzegom Monachijski typ I	1.7 kg (20.2%)	79 %	16
Grain	Weyermann - Melanoiden Malt	0.3 kg (3.6%)	81 %	53
Grain	Strzegom Karmel 600	0.2 kg (2.4%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.4 kg (4.8%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.35 kg (4.2%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (3%)	55 %	985
Dry Extract	WES ekstrakt słodowy jasny	0.5 kg (6%)	80 %	---
Sugar	Cukier	0.3 kg (3.6%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %

Boil	First Gold	20 g	20 min	7.5 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	200 ml	Fermentum Mobile
Safale S-04	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Other	Płatki Bourbon	50 g	Secondary	30 day(s)