

# RIS bourbon

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **37**
- SRM **85.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **66 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **23.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg (46.8%)	80 %	5
Grain	Monachijski	1.7 kg (18.1%)	80 %	16
Grain	Viking melanoidynowy	0.3 kg (3.2%)	75 %	60
Grain	Strzegom Karmel 600	2 kg (21.3%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.4 kg (4.3%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.35 kg (3.7%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (2.7%)	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
------	------	------	--------	------------

Safale US-05	Ale	Slant	100 ml	Fermentis
--------------	-----	-------	--------	-----------

### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki bourbon	50 g	Secondary	7 day(s)