

# RIS Bourbon

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **103**
- SRM **62.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (69%)	80 %	5
Grain	Płatki owsiane	1 kg (10.6%)	85 %	3
Grain	Jęczmień palony	0.5 kg (5.3%)	55 %	985
Grain	Strzegom Karmel 600	0.3 kg (3.2%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.4 kg (4.2%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.1%)	68 %	1200
Grain	Strzegom Barwiący	0.1 kg (1.1%)	68 %	1300
Grain	Cookie	0.27 kg (2.9%)	68 %	60
Grain	Strzegom Karmel 150	0.15 kg (1.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	70 g	60 min	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	180 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębu bourbone	40 g	Secondary	14 day(s)
Fining	Mech Irlandzki	10 g	Boil	10 min