

# RIS Bourbon

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **65**
- SRM **63.2**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.4 kg (60%)	80 %	5
Grain	Monachijski	1.7 kg (18.9%)	80 %	16
Grain	Viking melanoidynowy	0.3 kg (3.3%)	75 %	60
Grain	Strzegom Karmel 600	0.2 kg (2.2%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.4 kg (4.4%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.35 kg (3.9%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (2.8%)	55 %	985
Grain	Strzegom Karmel 150	0.2 kg (2.2%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.2%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	45 g	60 min	7 %
Boil	First Gold	20 g	20 min	7.5 %
Boil	Magnum	30 g	60 min	13.5 %

## Extras

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