

Russian Imperial Stout Bourbon Barrel Aged

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **92**
- SRM **56.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **45.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 7 kg (51.1%) | 79 % | 6 |
| Grain | Carafa III | 0.5 kg (3.6%) | 70 % | 1034 |
| Grain | Caraamber | 1 kg (7.3%) | 75 % | 59 |
| Grain | Jęczmień palony | 1 kg (7.3%) | 55 % | 985 |
| Grain | Weyermann pszeniczny jasny | 1 kg (7.3%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ II | 3.2 kg (23.4%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 130 g | 90 min | 7 % |
| Boil | Admiral | 50 g | 90 min | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 500 ml | Safale |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------|-------------------------------------|--------|-----------|-----------|
| Other | płatki dębowe moczone w burbonie | 300 g | Secondary | 24 day(s) |
| Other | maliny | 200 g | Boil | 30 min |
| Other | maliny | 200 g | Boil | 15 min |
| Other | maliny | 300 g | Secondary | 24 day(s) |