

# Stone Imperial Russian Stout Bourbon Barrel Aged

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **90**
- SRM **57.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **35.1 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8.2 kg (77%)	79 %	6
Grain	Carafa III	0.3 kg (2.8%)	70 %	1034
Grain	Jęczmień palony	0.8 kg (7.5%)	55 %	985
Grain	Weyermann pszeniczny jasny	0.6 kg (5.6%)	80 %	6
Grain	Strzegom Czekoladowy jasny	0.65 kg (6.1%)	68 %	400
Grain	Strzegom Barwiący	0.1 kg (0.9%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	80 g	60 min	14.1 %
Boil	Warrior	20 g	20 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	451.61 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki Boubon	50 g	Secondary	24 day(s)