RIS Bourbon

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **67**
- SRM **52.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.65 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.4 kg *(57.9%)*	82 %	4
Grain	Viking Munich Malt	1.7 kg *(22.4%)*	78 %	18
Grain	Strzegom Karmel 600	0.2 kg *(2.6%)*	68 %	500
Grain	Strzegom Czekoladowy 400	0.4 kg *(5.3%)*	68 %	400
Grain	melanoidynowy	0.3 kg *(3.9%)*	1 %	60
Grain	Strzegom Czekoladowy 1200	0.35 kg *(4.6%)*	68 %	1202
Grain	Jęczmień palony	0.25 kg *(3.3%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	12.9 %
Boil	Challenger	15 g	15 min	5.8 %
Boil	Aurora	10 g	15 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

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

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki bourbon	50 g	Secondary	10 day(s)

Notes

- ciemne słody na wygrzew
  Nov 6, 2018, 11:05 PM