

# Russian Imperial Stout Bourbon Barrel Aged

- Gravity **27.2 BLG**
- ABV ---
- 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 **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type  | Name                                | Amount | Use for   | Time      |
|-------|-------------------------------------|--------|-----------|-----------|
| Other | płatki dębowe<br>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) |