

## RIS 35I

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU ---
- SRM **45**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.2 liter(s)**
- Total mash volume **52.3 liter(s)**

### Fermentables

| Type  | Name                | Amount          | Yield  | EBC  |
|-------|---------------------|-----------------|--------|------|
| Grain | Strzegom Pilzneński | 7.17 kg (47%)   | 80 %   | 4    |
| Grain | Munich Malt         | 2.11 kg (13.8%) | 80 %   | 15   |
| Grain | Aromatic Malt       | 0.84 kg (5.5%)  | 78 %   | 50   |
| Grain | Oats, Flaked        | 0.84 kg (5.5%)  | 80 %   | 2    |
| Grain | Special B Castle    | 0.64 kg (4.2%)  | 70 %   | 350  |
| Grain | Chocolate Malt (UK) | 0.63 kg (4.1%)  | 73 %   | 900  |
| Grain | Briess - Black Malt | 0.42 kg (2.8%)  | 55 %   | 1200 |
| Grain | Wheat, Roasted      | 0.42 kg (2.8%)  | 54.3 % | 1000 |
| Sugar | Candi Sugar, Clear  | 2.19 kg (14.4%) | 78.3 % | 2    |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 0.03 g | 60 min | 13.5 %     |
| Boil    | Magnum | 0.03 g | 30 min | 13.5 %     |