

# RIS 35I

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- Gravity **22 BLG**
- ABV ---
- 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 %