

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 % |