

# Cherry Barrel Aged RIS

- Gravity **33.3 BLG**
- ABV **17.1 %**
- IBU **76**
- SRM **57.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **47.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **69.6 liter(s)**
- Total mash volume **92.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (34.5%)	81 %	4
Grain	Monachijski	5 kg (21.6%)	80 %	16
Grain	Pale Malt (2 Row) Bel	5 kg (21.6%)	80 %	6
Grain	Żytni	1 kg (4.3%)	85 %	8
Grain	Płatki owsiane	1.2 kg (5.2%)	85 %	3
Grain	Jęczmień palony	1 kg (4.3%)	55 %	985
Grain	Czekoladowy	1 kg (4.3%)	60 %	1100
Grain	Strzegom Karmel 600	1 kg (4.3%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	200 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	800 ml	Fermentis