

# Cherry orchards

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- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **76**
- SRM **41.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **6.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **6.7 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt          | 1 kg (41.7%)   | 80 %  | 5   |
| Grain | Monachijski                   | 0.5 kg (20.8%) | 80 %  | 16  |
| Grain | Pszoniczny                    | 0.1 kg (4.2%)  | 80 %  | 4   |
| Grain | Słód Cookie (bursztynowy) PL  | 0.2 kg (8.3%)  | 80 %  | 70  |
| Grain | Jęczmień palony               | 0.2 kg (8.3%)  | 70 %  | 985 |
| Grain | Viking Malt Wędzony Czereśnią | 0.1 kg (4.2%)  | 82 %  | 10  |
| Sugar | Dark Muscovado                | 0.3 kg (12.5%) | 90 %  | 25  |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Puławski | 20 g   | 60 min | 8.9 %      |
| Aroma (end of boil) | Galaxy   | 30 g   | 5 min  | 15 %       |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale  | Slant | 150 ml | Fermentis  |