

# Cherry RIS

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **62**
- SRM **54.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt        | 3 kg (44.1%)  | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 3 kg (44.1%)  | 79 %  | 22   |
| Grain | Carafa II                   | 0.4 kg (5.9%) | 70 %  | 812  |
| Grain | Carafa III                  | 0.4 kg (5.9%) | 70 %  | 1034 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 50 g   | 60 min | 11 %       |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory  |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale  | Liquid | 300 ml | Wyeast Labs |

## Extras

| Type  | Name   | Amount | Use for   | Time      |
|-------|--------|--------|-----------|-----------|
| Spice | Wiśnie | 1.2 g  | Secondary | 21 day(s) |