

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) |