

# 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