

# 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)