

# RIS z wiśnią

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **69**
- SRM **65.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (51.2%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (18.3%)	79 %	22
Grain	Briess - Chocolate Malt	0.5 kg (6.1%)	60 %	690
Grain	Fawcett - Pale Chocolate	0.5 kg (6.1%)	71 %	600
Grain	Briess - Black Malt	0.5 kg (6.1%)	55 %	985
Grain	Caramel/Crystal Malt - 20L	0.5 kg (6.1%)	75 %	39
Grain	Fawcett - Dark Crystal	0.5 kg (6.1%)	71 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	50 min	15.5 %
Boil	Fuggles	40 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z Wiśni	2000 g	Secondary	21 day(s)
Flavor	płatki dębowe burbon	50 g	Secondary	21 day(s)