

# RIS v 2.0 Smoked Cherry

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **89**
- SRM **45**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1.3 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC  |
|-------|-------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt          | 5 kg (70.9%)   | 80 %  | 5    |
| Grain | Viking Malt<br>Wędzony Wiśnią | 1 kg (14.2%)   | 82 %  | 10   |
| Grain | Caramel Pale                  | 0.3 kg (4.3%)  | 80 %  | 10   |
| Grain | karmelowy 600                 | 0.2 kg (2.8%)  | 70 %  | 600  |
| Grain | Carafa III                    | 0.2 kg (2.8%)  | 70 %  | 1034 |
| Grain | Jęczmień palony               | 0.2 kg (2.8%)  | 55 %  | 985  |
| Grain | Strzegom<br>Czekoladowy jasny | 0.15 kg (2.1%) | 68 %  | 400  |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 50 g   | 60 min | 15.5 %     |

## Yeasts

| Name                                  | Type | Form   | Amount  | Laboratory |
|---------------------------------------|------|--------|---------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale  | Liquid | 1000 ml | White Labs |

## Extras

| Type   | Name            | Amount | Use for   | Time      |
|--------|-----------------|--------|-----------|-----------|
| Fining | fhirlfloc       | 2 g    | Boil      | 10 min    |
| Flavor | płatki wiśniowe | 30 g   | Secondary | 21 day(s) |
| Flavor | kostki whiskey  | 30 g   | Secondary | 21 day(s) |