

# 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 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 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)