

# Cherry & Chocolate Pastry Milk Stout

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **7**
- SRM **31.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (24.8%)	79 %	10
Grain	Monachijski	2 kg (24.8%)	80 %	16
Grain	Płatki owsiane	0.8 kg (9.9%)	85 %	3
Grain	Strzegom Karmel 150	1 kg (12.4%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.1%)	68 %	400
Grain	Strzegom Karmel 600	0.25 kg (3.1%)	68 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.1%)	73 %	1001
Sugar	Milk Sugar (Lactose)	1 kg (12.4%)	76.1 %	0
Adjunct	maltodekstryna	0.5 kg (6.2%)	10 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	3.5 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	łuska kakaowca	250 g	Mash	30 min