

# Cherry FES

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **37.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **19.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **68.3C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **60 min** at **67C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Pale Ale	2.16 kg (35.6%)	83 %	6
Grain	Weyermann - Pale Ale Malt	1.3 kg (21.5%)	85 %	7
Grain	Carabohemian	1 kg (16.5%)	--- %	200
Grain	Viking melanoidynowy	0.5 kg (8.3%)	75 %	60
Grain	Wheat Blanc	0.2 kg (3.3%)	--- %	4
Grain	Strzegom pszenica prażona	0.2 kg (3.3%)	70 %	1000
Grain	Carafa II	0.2 kg (3.3%)	70 %	900
Grain	Chateau Cafe	0.3 kg (5%)	--- %	500
Grain	płatki żytnie	0.2 kg (3.3%)	--- %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	iunga	10 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	---
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### Extras

Type	Name	Amount	Use for	Time
Other	wiśnie mrożone	1500 g	Secondary	20 day(s)