

# CHERRY MILK STOUT

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **28**
- SRM **33.6**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.1 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (67.9%)	80 %	5
Grain	Karmelowy Ciemny	0.5 kg (6.8%)	75 %	300
Grain	Czekoladowy Ciemny	0.5 kg (6.8%)	68 %	1200
Grain	Płatki owsiane	0.3 kg (4.1%)	85 %	3
Sugar	Laktoza	0.75 kg (10.2%)	76.1 %	0
Sugar	Sok wiśniowy	0.312 kg (4.2%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis