

Cherry Milk Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **34.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.7 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (42.2%) | 80 % | 5 |
| Grain | Viking Munich Malt | 1.5 kg (25.3%) | 78 % | 18 |
| Grain | Viking Pilsner malt | 0.5 kg (8.4%) | 82 % | 4 |
| Grain | Jęczmień palony | 0.3 kg (5.1%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy 400 | 0.2 kg (3.4%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.125 kg (2.1%) | 68 % | 1200 |
| Grain | Caraaroma | 0.1 kg (1.7%) | 78 % | 400 |
| Grain | Weyermann - Carafa I | 0.2 kg (3.4%) | 70 % | 690 |
| Grain | Płatki pszeniczne | 0.5 kg (8.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Eureka! | 20 g | 50 min | 18.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------|-----|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 1000 ml | Fermentum Mobile |
|---------------------------|-----|--------|---------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|----------|
| Flavor | Laktoza | 2000 g | Boil | 15 min |
| Flavor | Wiśnie | 3000 g | Secondary | 8 day(s) |