

# Dry Stout Cherry

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU ---
- SRM **29.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **6.6 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **4.4 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (45.5%)	80 %	5
Grain	Strzegom Pilzneński	0.3 kg (13.6%)	80 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.2 kg (9.1%)	80 %	4
Grain	Strzegom Monachijski typ II	0.1 kg (4.5%)	79 %	22
Grain	Płatki owsiane	0.1 kg (4.5%)	85 %	3
Grain	płatki jęczmienne	0.1 kg (4.5%)	85 %	3
Grain	Fawcett - Brown	0.1 kg (4.5%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.1 kg (4.5%)	71 %	600
Grain	Jęczmień palony	0.1 kg (4.5%)	55 %	985
Grain	Strzegom pszenica prażona	0.1 kg (4.5%)	70 %	1000

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	2 g	Boil	15 min
Flavor	płatki dębowe vanilla	45 g	Secondary	7 day(s)
Flavor	wiśnie z puszki	100 g	Secondary	7 day(s)