

Sweet Cherry Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **26.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (47.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (9.8%)	79 %	16
Grain	Karmelowy żytni Strzegom	0.3 kg (5.9%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.3 kg (5.9%)	68 %	400
Grain	Jęczmień palony	0.3 kg (5.9%)	55 %	985
Grain	Płatki owsiane	0.3 kg (5.9%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (13.7%)	76.1 %	0
Grain	Płatki owsiane	0.3 kg (5.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Aroma (end of boil)	Perle	20 g	0 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	10 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Wiśnie mrożone	2500 g	Secondary	7 day(s)