

# Sweet cherry stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **53.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **30 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48.1 liter(s)**
- Total mash volume **64.1 liter(s)**

## Steps

- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **48.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **75 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **0.9 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (62.4%)	81 %	4
Grain	diastatyczny	0.9 kg (5.6%)	81 %	4
Grain	Płatki owsiane	0.15 kg (0.9%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (3.7%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (6.2%)	73 %	1001
Grain	Strzegom Czekoladowy 400	0.575 kg (3.6%)	68 %	400
Grain	pale cookie	0.5 kg (3.1%)	79 %	8
Grain	Special B Castle	0.25 kg (1.6%)	70 %	350
Grain	Weyermann Specjal W	0.25 kg (1.6%)	68 %	300
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (3.1%)	79 %	130
Grain	Carared	0.14 kg (0.9%)	75 %	39
Grain	Caraaroma	0.155 kg (1%)	78 %	400
Grain	Caramel Aromatic	1 kg (6.2%)	75 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis
Safale S-04	Ale	Slant	150 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	0.5 g	Boil	1 min
Flavor	wiśnie	5000 g	Secondary	7 day(s)