

## #VIII Choco&Cherry

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **32.3**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **8 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

### Steps

- Temp **68.5 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.7 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale                | 3 kg (57.4%)   | 79 %  | 6    |
| Grain | Monachijski typ II               | 1 kg (19.1%)   | 80 %  | 22   |
| Grain | Pszeniczny Czekoladowy Weyermann | 0.27 kg (5.2%) | 65 %  | 1000 |
| Grain | Fawcett - Pale Chocolate         | 0.25 kg (4.8%) | 71 %  | 600  |
| Grain | Słód Caramel Sweet               | 0.06 kg (1.1%) | 75 %  | 60   |
| Grain | Barley, Flaked                   | 0.5 kg (9.6%)  | 70 %  | 4    |
| Grain | Carafa III                       | 0.1 kg (1.9%)  | 1 %   | 1400 |
| Grain | Black Barley (Roast Barley)      | 0.05 kg (1%)   | 1 %   | 985  |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Galena | 10 g   | 60 min | 14.1 %     |
| Boil                | Galena | 10 g   | 35 min | 14.1 %     |
| Aroma (end of boil) | Galena | 10 g   | 10 min | 14.1 %     |

### Yeasts

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

### Extras

| Type   | Name                    | Amount | Use for   | Time      |
|--------|-------------------------|--------|-----------|-----------|
| Flavor | laktoza                 | 525 g  | Boil      | 5 min     |
| Fining | whirlfoc                | 1.5 g  | Boil      | 10 min    |
| Flavor | wiśnie                  | 1800 g | Secondary | 14 day(s) |
| Flavor | prażone ziarna kakaowca | 145 g  | Secondary | 14 day(s) |

### Notes

- Na podstawie Brokreacja The Waiter  
 -następnym razem zmniejszyć kwasować (ze słodów i owoców) zasadą (węglanem wapnia)  
 -wyszło bardziej kawowe niż czekoladowe  
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