

# wiśnia w czekoladzie

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **25.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.2 kg (45.4%)	78 %	6
Grain	Vienna Malt	0.5 kg (10.3%)	78 %	8
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (5.2%)	73 %	1001
Grain	Pszeniczny	0.3 kg (6.2%)	85 %	4
Grain	Jęczmień palony	0.2 kg (4.1%)	55 %	985
Sugar	Milk Sugar (Lactose)	1 kg (20.6%)	76.1 %	0
Grain	Oats, Flaked	0.4 kg (8.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	150 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	1800 g	Secondary	14 day(s)