

Wiśnia w czekoladzie

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **33**
- SRM **40.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.65 kg (9.8%) | 73 % | 1000 |
| Grain | Strzegom Pilzneński | 2 kg (30.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (30.1%) | 79 % | 22 |
| Grain | Strzegom Karmel 300 | 0.5 kg (7.5%) | 70 % | 299 |
| Grain | Strzegom Pale Ale | 1 kg (15%) | 79 % | 6 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (7.5%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 8.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|-----------|----------|
| Spice | Kakao | 150 g | Boil | 105 min |
| Other | Wiśnie mrożone | 1350 g | Secondary | 7 day(s) |