FES Choco Cherry

- Gravity **15.8 BLG**
- ABV **---**
- IBU **46**
- SRM **40**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg *(75%)*	79 %	6
Grain	Strzegom Karmel 150	0.35 kg *(5.8%)*	75 %	150
Grain	Jęczmień palony	0.35 kg *(5.8%)*	55 %	985
Grain	Black (Patent) Malt	0.2 kg *(3.3%)*	55 %	985
Grain	Simpsons - Coffee Malt	0.2 kg *(3.3%)*	74 %	296
Grain	Oats, Flaked	0.2 kg *(3.3%)*	80 %	2
Sugar	Milk Sugar (Lactose)	0.2 kg *(3.3%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	35 g	60 min	11 %
Boil	Kent Goldings	30 g	5 min	5.5 %
Boil	Challenger	30 g	5 min	7 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Kakao w proszku	200 g	Boil	5 min
Spice	Śruta kakaowa	170 g	Boil	0 min
Flavor	Ekstrakt wiśniowy	100 g	Bottling	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.