

Cherry Sweet Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **36.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 1.4 kg (41.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (29.4%) | 79 % | 22 |
| Grain | Strzegom Karmel 600 | 0.4 kg (11.8%) | 68 % | 601 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (2.9%) | 73 % | 1001 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2.9%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.4 kg (11.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 30 g | 60 min | 4.5 % |
| Boil | Fuggles | 10 g | 15 min | 4.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|-----------|
| Flavor | Pulpa z wiśni | 2000 g | Secondary | 10 day(s) |
| Flavor | Laktoza | 300 g | Boil | 5 min |