

# Wiśniowy stout

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **24**
- SRM **42.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **4.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **8.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (62.5%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.2 kg (12.5%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (6.3%)	55 %	985
Grain	Płatki owsiane	0.3 kg (18.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	1000 g	Secondary	7 day(s)