

# Cherry Irish Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **32.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (64.8%)	79 %	6
Grain	Płatki jęczmienne	0.4 kg (7.4%)	80 %	3
Grain	Płatki żytnie	0.4 kg (7.4%)	80 %	3
Grain	Strzegom pszenica prażona	0.4 kg (7.4%)	70 %	1000
Grain	Jęczmień palony	0.4 kg (7.4%)	55 %	985
Grain	Strzegom Pszeniczny	0.3 kg (5.6%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	70 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	mrożone wiśnie	1500 g	Secondary	90 day(s)