

Cherry Milk Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU ---
- SRM **43**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.6 kg (59%)	79 %	6
Grain	Strzegom Monachijski typ II	0.7 kg (11.5%)	79 %	22
Grain	Weyermann pszeniczny jasny	0.5 kg (8.2%)	82 %	6
Grain	Płatki owsiane	0.5 kg (8.2%)	85 %	3
Grain	słód czekoladowy	0.3 kg (4.9%)	68 %	1200
Grain	Carafa II	0.3 kg (4.9%)	65 %	1100
Grain	Jęczmień palony	0.2 kg (3.3%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	0.3 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

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

Type	Name	Amount	Use for	Time
Other	laktoza	250 g	Boil	10 min
Flavor	Wiśnie	1000 g	Secondary	7 day(s)