

Cherry Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **52**
- SRM **35.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (52.6%)	81 %	4
Grain	Monachijski	1.35 kg (17.8%)	80 %	16
Grain	Strzegom Karmel 150	0.55 kg (7.2%)	75 %	150
Grain	Strzegom Barwiący	0.35 kg (4.6%)	68 %	1300
Grain	Strzegom Karmel 600	0.55 kg (7.2%)	68 %	601
Grain	Płatki owsiane	0.8 kg (10.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	40 g	60 min	13 %
Boil	Pilgrim	30 g	10 min	10.3 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	Wiśnie	2000 g	Boil	10 min

Notes

- Cold brew z barwiącego i na wygrzew
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