

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