

# Cherrysmoked Stout Test

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **44**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pale Ale Best               | 2.5 kg (54.3%) | 80 %  | 6    |
| Grain | Special X Best              | 0.4 kg (8.7%)  | 75 %  | 350  |
| Grain | Chocolate Best              | 0.4 kg (8.7%)  | 75 %  | 900  |
| Grain | Bestmalz Red X              | 0.4 kg (8.7%)  | 79 %  | 30   |
| Grain | Smoked Malt                 | 0.2 kg (4.3%)  | 80 %  | 18   |
| Grain | Black Barley (Roast Barley) | 0.1 kg (2.2%)  | 55 %  | 1200 |
| Grain | Carafa II Best              | 0.1 kg (2.2%)  | 65 %  | 1100 |
| Grain | Barley, Flaked              | 0.5 kg (10.9%) | 70 %  | 4    |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Magnum             | 10 g   | 60 min | 13 %       |
| Boil                | East Kent Goldings | 10 g   | 30 min | 4 %        |
| Boil                | Bramling           | 10 g   | 30 min | 6.4 %      |
| Boil                | East Kent Goldings | 10 g   | 15 min | 4 %        |
| Boil                | Bramling Cross     | 10 g   | 15 min | 6.4 %      |
| Aroma (end of boil) | East Kent Goldings | 10 g   | 5 min  | 4 %        |

|                     |                |      |       |       |
|---------------------|----------------|------|-------|-------|
| Aroma (end of boil) | Bramling Cross | 10 g | 5 min | 6.4 % |
|---------------------|----------------|------|-------|-------|

### Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| Wyeast | Ale  | Slant | 375 ml | Safale     |

### Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | Wisnie mrozone | 1125 g | Secondary | 5 day(s) |