

Dry Stout Cherry

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU ---
- SRM **29.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **6.6 liter(s)**

Steps

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

Mash step by step

- Heat up **4.4 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|------|
| Grain | Viking Pale Ale malt | 1 kg (45.5%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 0.3 kg (13.6%) | 80 % | 4 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 0.2 kg (9.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.1 kg (4.5%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.1 kg (4.5%) | 85 % | 3 |
| Grain | płatki jęczmienne | 0.1 kg (4.5%) | 85 % | 3 |
| Grain | Fawcett - Brown | 0.1 kg (4.5%) | 72 % | 180 |
| Grain | Fawcett - Pale Chocolate | 0.1 kg (4.5%) | 71 % | 600 |
| Grain | Jęczmień palony | 0.1 kg (4.5%) | 55 % | 985 |
| Grain | Strzegom pszenica prażona | 0.1 kg (4.5%) | 70 % | 1000 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|----------|
| Fining | Whirlflock T | 2 g | Boil | 15 min |
| Flavor | płatki dębowe vanilla | 45 g | Secondary | 7 day(s) |
| Flavor | wiśnie z puszki | 100 g | Secondary | 7 day(s) |