

FES Choco Cherry

- Gravity **15.8 BLG**
- ABV ---
- IBU **46**
- SRM **40**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (75%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.35 kg (5.8%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.35 kg (5.8%) | 55 % | 985 |
| Grain | Black (Patent) Malt | 0.2 kg (3.3%) | 55 % | 985 |
| Grain | Simpsons - Coffee Malt | 0.2 kg (3.3%) | 74 % | 296 |
| Grain | Oats, Flaked | 0.2 kg (3.3%) | 80 % | 2 |
| Sugar | Milk Sugar (Lactose) | 0.2 kg (3.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | lunga | 35 g | 60 min | 11 % |
| Boil | Kent Goldings | 30 g | 5 min | 5.5 % |
| Boil | Challenger | 30 g | 5 min | 7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|----------|-------|
| Spice | Kakao w proszku | 200 g | Boil | 5 min |
| Spice | Śruta kakaowa | 170 g | Boil | 0 min |
| Flavor | Ekstrakt wiśniowy | 100 g | Bottling | --- |