

# 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 | ---   |