

Stout wiśniowy [Kuznia]

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **34.9**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (44.8%) | 80 % | 5 |
| Grain | Monachijski | 3 kg (44.8%) | 80 % | 16 |
| Grain | Carafa® Special typ III | 0.35 kg (5.2%) | 70 % | 1300 |
| Grain | Carafa® Special typ II | 0.35 kg (5.2%) | 70 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Fuggles | 50 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us 05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Flavor | Wiśnie mrożone | 1000 g | Secondary | 21 day(s) |

Notes

- Wiśnie dodane tylko do części piwa, Małe wiaderko 10l. Około 9l piwa na 1kg wiśni.
Jan 24, 2018, 8:01 PM