

Sweet Stout z wiśnią

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **34.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **6 %**
- Size with trub loss **11.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | pale ale Viking Malt | 1.6 kg (55.2%) | 79 % | 8 |
| Grain | monachijski typ II Viking Malt | 0.5 kg (17.2%) | 78 % | 24 |
| Grain | karmelowy 300 - Viking Malt | 0.25 kg (8.6%) | 70 % | 300 |
| Grain | jęczmień prażony Viking Malt | 0.15 kg (5.2%) | 1 % | 1000 |
| Grain | czekoladowy ciemny Viking Malt | 0.1 kg (3.4%) | 1 % | 1200 |
| Grain | płatki jęczmienne | 0.3 kg (10.3%) | 50 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | lunga (PL) - granulát | 3.2 g | 60 min | 12.5 % |
| Boil | Puławski (PL) - granulát | 5.6 g | 30 min | 8.9 % |
| Boil | Puławski (PL) - granulát | 11.2 g | 7 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 4.6 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Owoce (wiśnia) | 480 g | Secondary | 7 day(s) |
| Flavor | Laktoza | 480 g | Boil | 15 min |