

## #2 Cherry Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **60.7**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (65.5%)	90 %	621
Sugar	glukoza	0.5 kg (19.3%)	--- %	---
Sugar	cukier z wiśni	0.144 kg (5.6%)	--- %	---
Sugar	laktoza	0.25 kg (9.6%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10.5 g	60 min	11.5 %
Boil	Sybilla	5.5 g	60 min	3.5 %
Aroma (end of boil)	Magnum	5 g	25 min	11.5 %
Aroma (end of boil)	Sybilla	11.5 g	25 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	8 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Other	wiśnie	1800 g	Primary	7 day(s)
Spice	kawa	100 g	Boil	20 min

Zagotowana w czajniku i dolana pod koniec gotowania