

cherry double sweet stout

- Gravity **20.2 BLG**
- ABV ---
- IBU **37**
- SRM **35.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (70%)	80 %	5
Grain	Jęczmień palony	0.2 kg (5%)	55 %	985
Grain	Carafa II	0.2 kg (5%)	70 %	812
Grain	castle malting owsiany	0.3 kg (7.5%)	--- %	5
Adjunct	Płatki owsiane	0.25 kg (6.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.25 kg (6.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	25 g	50 min	8.5 %
Boil	Styrian Golding	20 g	10 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	50 ml	---

Extras

Type	Name	Amount	Use for	Time
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Flavor	wiśnie macerowane w alk.	20 g	Secondary	14 day(s)
Other	laktoza	250 g	Boil	1 min

Notes

- laktoza w ostatniej minucie gotowania!!!!!!
Mar 11, 2017, 9:45 AM