

# Cherry Milk Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **34.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.7 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (42.2%)	80 %	5
Grain	Viking Munich Malt	1.5 kg (25.3%)	78 %	18
Grain	Viking Pilsner malt	0.5 kg (8.4%)	82 %	4
Grain	Jęczmień palony	0.3 kg (5.1%)	55 %	985
Grain	Strzegom Czekoladowy 400	0.2 kg (3.4%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.125 kg (2.1%)	68 %	1200
Grain	Caraaroma	0.1 kg (1.7%)	78 %	400
Grain	Weyermann - Carafa I	0.2 kg (3.4%)	70 %	690
Grain	Płatki pszeniczne	0.5 kg (8.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	20 g	50 min	18.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	2000 g	Boil	15 min
Flavor	Wiśnie	3000 g	Secondary	8 day(s)