

CHERRY MILK STOUT

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **30**
- SRM **40**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	5 kg (66.7%)	81 %	6
Sugar	Laktoza	1 kg (13.3%)	76.1 %	0
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	Karmelowy 600	0.5 kg (6.7%)	75 %	600
Grain	Carafa Special III	0.5 kg (6.7%)	70 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	55 min	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Mrożone wiśnie	2250 g	Secondary	7 day(s)