

Cherry Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **52**
- SRM **35.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|------|
| Grain | Pilzneński | 4 kg (52.6%) | 81 % | 4 |
| Grain | Monachijski | 1.35 kg (17.8%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.55 kg (7.2%) | 75 % | 150 |
| Grain | Strzegom Barwiący | 0.35 kg (4.6%) | 68 % | 1300 |
| Grain | Strzegom Karmel 600 | 0.55 kg (7.2%) | 68 % | 601 |
| Grain | Płatki owsiane | 0.8 kg (10.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Nugget | 40 g | 60 min | 13 % |
| Boil | Pilgrim | 30 g | 10 min | 10.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|---------|--------|
| Other | Wiśnie | 2000 g | Boil | 10 min |

Notes

- Cold brew z barwiącego i na wygrzew
May 15, 2017, 8:02 PM