

# Cherry Sweet Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **36.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński              | 1.4 kg (41.2%) | 80 %  | 4    |
| Grain | Strzegom Monachijski typ II      | 1 kg (29.4%)   | 79 %  | 22   |
| Grain | Strzegom Karmel 600              | 0.4 kg (11.8%) | 68 %  | 601  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (2.9%)  | 73 %  | 1001 |
| Grain | Strzegom Czekoladowy ciemny      | 0.1 kg (2.9%)  | 68 %  | 1200 |
| Grain | Płatki owsiane                   | 0.4 kg (11.8%) | 60 %  | 3    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 30 g   | 60 min | 4.5 %      |
| Boil    | Fuggles | 10 g   | 15 min | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name          | Amount | Use for   | Time      |
|--------|---------------|--------|-----------|-----------|
| Flavor | Pulpa z wiśni | 2000 g | Secondary | 10 day(s) |
| Flavor | Laktoza       | 300 g  | Boil      | 5 min     |