

Cherrysmoked Stout Test

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **44**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	2.5 kg (54.3%)	80 %	6
Grain	Special X Best	0.4 kg (8.7%)	75 %	350
Grain	Chocolate Best	0.4 kg (8.7%)	75 %	900
Grain	Bestmalz Red X	0.4 kg (8.7%)	79 %	30
Grain	Smoked Malt	0.2 kg (4.3%)	80 %	18
Grain	Black Barley (Roast Barley)	0.1 kg (2.2%)	55 %	1200
Grain	Carafa II Best	0.1 kg (2.2%)	65 %	1100
Grain	Barley, Flaked	0.5 kg (10.9%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13 %
Boil	East Kent Goldings	10 g	30 min	4 %
Boil	Bramling	10 g	30 min	6.4 %
Boil	East Kent Goldings	10 g	15 min	4 %
Boil	Bramling Cross	10 g	15 min	6.4 %
Aroma (end of boil)	East Kent Goldings	10 g	5 min	4 %

Aroma (end of boil)	Bramling Cross	10 g	5 min	6.4 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast	Ale	Slant	375 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Wisnie mrozone	1125 g	Secondary	5 day(s)