

choco cherry stout

- Gravity **14.5 BLG**
- ABV ---
- IBU **36**
- SRM **60.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Castle Pale Ale | 4.5 kg (71.4%) | 80 % | 8 |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (7.9%) | 72 % | 236 |
| Grain | Jęczmień palony | 0.3 kg (4.8%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (7.9%) | 68 % | 1202 |
| Grain | Płatki owsiane | 0.5 kg (7.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Bravo | 20 g | 45 min | 15.5 % |
| Boil | East Kent Goldings | 15 g | 30 min | 5.1 % |
| Boil | East Kent Goldings | 15 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|---------|--------|
| Flavor | płatki ryżowe | 500 g | Mash | 45 min |
| Flavor | kakao | 250 g | Boil | 5 min |
| Flavor | wiśnie - owoc mrożony | 1000 g | Boil | 15 min |