

## Dry stout cherry

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **33**
- SRM **34.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 3.5 kg (72.9%) | 79 %  | 6    |
| Grain | Strzegom Pszeniczny         | 0.5 kg (10.4%) | 81 %  | 6    |
| Grain | Jęczmień palony             | 0.5 kg (10.4%) | 55 %  | 985  |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (6.3%)  | 68 %  | 1200 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 10 g   | 60 min | 13.5 %     |
| Boil    | Magnum | 10 g   | 30 min | 13.5 %     |
| Boil    | Magnum | 20 g   | 10 min | 13.5 %     |

### Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP002 - English Ale Yeast | Ale  | Liquid | 10 ml  | White Labs |

### Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | wiśnie mrożone | 1000 g | Secondary | 7 day(s) |