

## 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)