

Dziwonja (Chocolate Cherry Dry Stout)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **30.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **15.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **20 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (81.4%) | 85 % | 7 |
| Grain | Weyermann - Carafa II | 0.3 kg (7%) | 70 % | 837 |
| Grain | Black Barley (Roast Barley) | 0.2 kg (4.7%) | 55 % | 985 |
| Grain | Barley, Flaked | 0.3 kg (7%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 10 g | 60 min | 10.5 % |
| Boil | Target | 10 g | 20 min | 10.5 % |
| Boil | Target | 10 g | 10 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|--------|-----------|----------|
| Flavor | Wiśnia | 1500 g | Secondary | 7 day(s) |
| Flavor | Łuska kakaowca | 250 g | Boil | 10 min |

Notes

- Piwo za kwaśne. Trzeba jednak użyć trochę laktozy, żeby uwydatnić smaki wiśni. Łuska w takiej ilości nie dała praktycznie żadnego efektu.
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