

# FES Choco Cherry

- Gravity **15.8 BLG**
- ABV ---
- IBU **46**
- SRM **40**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (75%)	79 %	6
Grain	Strzegom Karmel 150	0.35 kg (5.8%)	75 %	150
Grain	Jęczmień palony	0.35 kg (5.8%)	55 %	985
Grain	Black (Patent) Malt	0.2 kg (3.3%)	55 %	985
Grain	Simpsons - Coffee Malt	0.2 kg (3.3%)	74 %	296
Grain	Oats, Flaked	0.2 kg (3.3%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.2 kg (3.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %
Boil	Kent Goldings	30 g	5 min	5.5 %
Boil	Challenger	30 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Kakao w proszku	200 g	Boil	5 min
Spice	Śruta kakaowa	170 g	Boil	0 min
Flavor	Ekstrakt wiśniowy	100 g	Bottling	---