

# smoky cherry

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **37**
- SRM **19.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **6.4 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią/wiśnią	1 kg (46.5%)	82 %	10
Grain	Strzegom Wiedeński	0.8 kg (37.2%)	79 %	10
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (7%)	73 %	1001
Grain	Oats, Flaked	0.2 kg (9.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	13 g	60 min	11 %
Boil	Fuggles	5 g	25 min	3.8 %
Boil	Fuggles	5 g	5 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis