

# Stout wiśniowy [Kuznia]

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **34.9**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (44.8%)	80 %	5
Grain	Monachijski	3 kg (44.8%)	80 %	16
Grain	Carafa® Special typ III	0.35 kg (5.2%)	70 %	1300
Grain	Carafa® Special typ II	0.35 kg (5.2%)	70 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Fuggles	50 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie mrożone	1000 g	Secondary	21 day(s)

## Notes

- Wiśnie dodane tylko do części piwa, Małe wiaderko 10l. Około 9l piwa na 1kg wiśni.  
*Jan 24, 2018, 8:01 PM*