

# Stout z wiśnią

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **40.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Strzegom Monachijski typ I	0.4 kg (10%)	79 %	16
Grain	Strzegom Czekoladowy ciemny	0.3 kg (7.5%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (7.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	lunga	10 g	50 min	11 %
Boil	lunga	5 g	40 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie drylowane	800 g	Secondary	14 day(s)
Flavor	Ekstrakt z kawy robiony na zimno	300 g	Secondary	2 day(s)
Flavor	Ziarna tej samej kawy	50 g	Secondary	2 day(s)