

Stout z wiśniami

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **37**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale | 3 kg (56.6%) | 80.5 % | 6 |
| Grain | Monachijski | 0.3 kg (5.7%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (9.4%) | 60 % | 3 |
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (3.8%) | 68 % | 1202 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.8%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.5 kg (9.4%) | 55 % | 985 |
| Sugar | laktoza | 0.6 kg (11.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |