

Sweet Cherry Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **26.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.4 kg (47.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.8%) | 79 % | 16 |
| Grain | Karmelowy żytni Strzegom | 0.3 kg (5.9%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (5.9%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.3 kg (5.9%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.3 kg (5.9%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (13.7%) | 76.1 % | 0 |
| Grain | Płatki owsiane | 0.3 kg (5.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Challenger | 20 g | 60 min | 7 % |
| Aroma (end of boil) | Perle | 20 g | 0 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 10 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|-----------|----------|
| Other | Wiśnie mrożone | 2500 g | Secondary | 7 day(s) |