

# Wiśnia w czekoladzie #1 - Sweet Stout z wiśnią - Browar na Wyżynie

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **38**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	3 kg (53.6%)	79 %	8
Grain	monachijski typ II Viking Malt	1 kg (17.9%)	78 %	24
Grain	karmelowy 300 - Viking Malt	0.5 kg (8.9%)	70 %	300
Grain	jęczmień prażony Viking Malt	0.3 kg (5.4%)	1 %	1000
Grain	czekoladowy ciemny Viking Malt	0.2 kg (3.6%)	1 %	1200
Grain	płatki jęczmienne	0.6 kg (10.7%)	50 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulát	6 g	60 min	12.5 %
Boil	Puławski (PL) - granulát	10 g	30 min	8.9 %
Boil	Puławski (PL) - granulát	20 g	7 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Owoce (wiśnia)	900 g	Secondary	7 day(s)
Flavor	Laktoza	1000 g	Boil	15 min

### Notes

- Słody ciemne dodane na przerwę 72C  
*Oct 9, 2017, 10:18 AM*