

# Wiśnia w czekoladzie

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **29**
- SRM **45.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type    | Name                        | Amount         | Yield | EBC  |
|---------|-----------------------------|----------------|-------|------|
| Grain   | Słód Czekoladowy            | 0.5 kg (7.3%)  | 68 %  | 1200 |
| Grain   | Strzegom Pilzneński         | 2 kg (29.2%)   | 80 %  | 4    |
| Grain   | Strzegom Monachijski typ II | 1 kg (14.6%)   | 79 %  | 22   |
| Grain   | Strzegom Karmel 300         | 0.5 kg (7.3%)  | 70 %  | 600  |
| Grain   | Strzegom Pale Ale           | 2 kg (29.2%)   | 79 %  | 6    |
| Grain   | Weyermann Caramunich 3      | 0.5 kg (7.3%)  | 76 %  | 150  |
| Adjunct | Kakao                       | 0.25 kg (3.6%) | --- % | ---  |
| Grain   | Jęczmień palony             | 0.1 kg (1.5%)  | 55 %  | 985  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 20 g   | 60 min | 11.5 %     |
| Boil    | Magnum | 10 g   | 30 min | 11.5 %     |

## Yeasts

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

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Spice  | Kakao          | 250 g  | Boil      | 60 min   |
| Flavor | Wiśnie mrożone | 1500 g | Secondary | 7 day(s) |
| Flavor | Wiśnie mrożone | 1500 g | Boil      | 60 min   |
| Spice  | Kakao          | 250 g  | Secondary | 7 day(s) |