

WIŚNIA W CZEKOLADZIE

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **30.7**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	2.1 kg (38.9%)	80 %	25
Grain	Pale Ale Castle	1.5 kg (27.8%)	80 %	8
Sugar	Milk Sugar (Lactose)	0.5 kg (9.3%)	76.1 %	0
Grain	Czekoladowy jasny 400 Viking Malt	0.5 kg (9.3%)	68 %	400
Grain	Pszenica prażona Fawcett	0.4 kg (7.4%)	70 %	6
Grain	Extra Black Bestmalz	0.2 kg (3.7%)	65 %	1400
Grain	Karmel 600 Viking Malt	0.2 kg (3.7%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jester	30 g	60 min	6.9 %
Boil	Jester	20 g	10 min	6.9 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale BE256	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Ekstrakt wiśni	1500 g	Secondary	15 day(s)
Flavor	Oak chips sherry Oloroso	80 g	Secondary	15 day(s)