

# Wiśnie w czekoladzie

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **31**
- SRM **56.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt        | 4 kg (61.5%)  | 80 %  | 5    |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (15.4%)  | 68 %  | 1200 |
| Grain | Strzegom Czekoladowy jasny  | 0.5 kg (7.7%) | 68 %  | 400  |
| Grain | Cookie                      | 0.5 kg (7.7%) | 75 %  | 50   |
| Grain | Płatki owsiane              | 0.5 kg (7.7%) | 85 %  | 3    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 10 %       |
| Boil    | Marynka | 15 g   | 30 min | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |        |        |           |          |
|--------|--------|--------|-----------|----------|
| Flavor | Wiśnie | 3000 g | Secondary | 7 day(s) |
|--------|--------|--------|-----------|----------|

## Notes

- <https://homebeer.pl/pl/p/Slod-pale-ale-Viking-Malt-Strzegom/268>  
<https://homebeer.pl/pl/p/Slod-czekoladowy-ciemny-Viking-Malt-Strzegom-/829>  
<https://homebeer.pl/pl/p/Slod-pszeniczny-czekoladowy-Weyermann/1227>  
- płatki owsiane  
<https://homebeer.pl/pl/p/Slod-karmelowy-ciemny-Caraaroma-Weyermann/1027>  
*Jul 4, 2020, 11:16 PM*