

# 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
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Flavor	Wiśnie	3000 g	Secondary	7 day(s)
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## 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>  
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