

Cherry Irish Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **32.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3.5 kg (64.8%) | 79 % | 6 |
| Grain | Płatki jęczmienne | 0.4 kg (7.4%) | 80 % | 3 |
| Grain | Płatki żytnie | 0.4 kg (7.4%) | 80 % | 3 |
| Grain | Strzegom pszenica prażona | 0.4 kg (7.4%) | 70 % | 1000 |
| Grain | Jęczmień palony | 0.4 kg (7.4%) | 55 % | 985 |
| Grain | Strzegom Pszeniczny | 0.3 kg (5.6%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 70 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|-----------|-----------|
| Other | mrożone wiśnie | 1500 g | Secondary | 90 day(s) |