

# cherry milk stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **34.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (52.9%)	80 %	5
Grain	Strzegom Monachijski typ I	0.65 kg (15%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.154 kg (3.5%)	73 %	120
Grain	Fawcett - Brown	0.12 kg (2.8%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.12 kg (2.8%)	71 %	600
Grain	Carafa III specjal	0.28 kg (6.4%)	70 %	1034
Grain	Weyermann - Carafa I	0.17 kg (3.9%)	70 %	690
Sugar	Milk Sugar (Lactose)	0.55 kg (12.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.4 %
Boil	Marynka	5 g	60 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	---
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### Extras

Type	Name	Amount	Use for	Time
Flavor	mrożone wiśnie	2000 g	Secondary	10 day(s)