

# 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |        |     |
|-------------|-----|-----|--------|-----|
| Safale S-04 | Ale | Dry | 11.5 g | --- |
|-------------|-----|-----|--------|-----|

### Extras

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