

# Cherry Milk Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **35.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **50 min**
- Temp **77 C**, Time **10 min**
- Temp **100 C**, Time **50 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **77C**
- Keep mash **50 min** at **100C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (33%)	85 %	7
Grain	Strzegom Monachijski typ II	1 kg (22%)	79 %	22
Grain	Caraaroma	0.25 kg (5.5%)	74 %	400
Grain	Weyermann - Carafa I	0.25 kg (5.5%)	70 %	900
Grain	Weyermann pszeniczny czekoladowy	0.25 kg (5.5%)	65 %	1100
Adjunct	Płatki owsiane	0.8 kg (17.6%)	--- %	---
Grain	Abbey Malt Weyermann	0.5 kg (11%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.2 %

## Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	700 g	Boil	15 min
Flavor	Wiśnia mrożona	2500 g	Secondary	10 day(s)