

# Sweet Stout z wiśnią

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **34.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **6 %**
- Size with trub loss **11.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | pale ale Viking Malt           | 1.6 kg (55.2%) | 79 %  | 8    |
| Grain | monachijski typ II Viking Malt | 0.5 kg (17.2%) | 78 %  | 24   |
| Grain | karmelowy 300 - Viking Malt    | 0.25 kg (8.6%) | 70 %  | 300  |
| Grain | jęczmień prażony Viking Malt   | 0.15 kg (5.2%) | 1 %   | 1000 |
| Grain | czekoladowy ciemny Viking Malt | 0.1 kg (3.4%)  | 1 %   | 1200 |
| Grain | płatki jęczmienne              | 0.3 kg (10.3%) | 50 %  | 1    |

## Hops

| Use for | Name                     | Amount | Time   | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil    | lunga (PL) - granulát    | 3.2 g  | 60 min | 12.5 %     |
| Boil    | Puławski (PL) - granulát | 5.6 g  | 30 min | 8.9 %      |
| Boil    | Puławski (PL) - granulát | 11.2 g | 7 min  | 8.9 %      |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale         | Dry         | 4.6 g         | ---               |

### **Extras**

| <b>Type</b> | <b>Name</b>    | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------|---------------|----------------|-------------|
| Flavor      | Owoce (wiśnia) | 480 g         | Secondary      | 7 day(s)    |
| Flavor      | Laktoza        | 480 g         | Boil           | 15 min      |