

# Wiśnia w czekoladzie

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **33**
- SRM **40.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Pszeniczny Czekoladowy	0.65 kg (9.8%)	73 %	1000
Grain	Strzegom Pilzneński	2 kg (30.1%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (30.1%)	79 %	22
Grain	Strzegom Karmel 300	0.5 kg (7.5%)	70 %	299
Grain	Strzegom Pale Ale	1 kg (15%)	79 %	6
Grain	Weyermann Caramunich 3	0.5 kg (7.5%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Kakao	150 g	Boil	105 min
Other	Wiśnie mrożone	1350 g	Secondary	7 day(s)