

# Wiśniowy Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **27.3**
- 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 **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	2 kg (51.3%)	78 %	16
Grain	Weyermann Specjal W	0.5 kg (12.8%)	68 %	300
Grain	Płatki owsiane	0.5 kg (12.8%)	85 %	3
Grain	Chocolate malt pale	0.2 kg (5.1%)	70 %	280
Grain	Weyermann - Carafa I	0.2 kg (5.1%)	70 %	690
Sugar	Milk Sugar (Lactose)	0.5 kg (12.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	Magnum	10 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	150 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	Wiśnie	1000 g	Secondary	7 day(s)