

## #2 Cherry Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **60.7**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Fermentables

| Type           | Name                            | Amount          | Yield | EBC |
|----------------|---------------------------------|-----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (65.5%)  | 90 %  | 621 |
| Sugar          | glukoza                         | 0.5 kg (19.3%)  | --- % | --- |
| Sugar          | cukier z wiśni                  | 0.144 kg (5.6%) | --- % | --- |
| Sugar          | laktoza                         | 0.25 kg (9.6%)  | --- % | --- |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Magnum  | 10.5 g | 60 min | 11.5 %     |
| Boil                | Sybilla | 5.5 g  | 60 min | 3.5 %      |
| Aroma (end of boil) | Magnum  | 5 g    | 25 min | 11.5 %     |
| Aroma (end of boil) | Sybilla | 11.5 g | 25 min | 3.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 8 g    | Safale     |

### Extras

| Type  | Name   | Amount | Use for | Time     |
|-------|--------|--------|---------|----------|
| Other | wiśnie | 1800 g | Primary | 7 day(s) |
| Spice | kawa   | 100 g  | Boil    | 20 min   |

Zagotowana w czajniku i dolana pod koniec gotowania