

## #50 malinowy i wisniowy stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **36**
- SRM **32.5**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6.5 kg (81.3%)	80 %	7
Grain	Black Barley (Roast Barley)	0.4 kg (5%)	55 %	985
Grain	Briess - Chocolate Malt	0.3 kg (3.8%)	60 %	690
Grain	Caramel/Crystal Malt - 40L	0.4 kg (5%)	74 %	79
Grain	Caramel/Crystal Malt - 80L	0.4 kg (5%)	74 %	158

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Goldings	70 g	60 min	6.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US/05	Ale	Slant	200 ml	safale

### Extras

Type	Name	Amount	Use for	Time
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Other	wisnie	1200 g	Secondary	14 day(s)
Other	maliny	1200 g	Secondary	14 day(s)