

#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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|--------|--------|-----------|-----------|
| Other | wisnie | 1200 g | Secondary | 14 day(s) |
| Other | maliny | 1200 g | Secondary | 14 day(s) |