

Cherry Milk Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **35.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **50 min**
- Temp **77 C**, Time **10 min**
- Temp **100 C**, Time **50 min**

Mash step by step

- Heat up **13.1 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **77C**
- Keep mash **50 min** at **100C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 1.5 kg (33%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ II | 1 kg (22%) | 79 % | 22 |
| Grain | Caraaroma | 0.25 kg (5.5%) | 74 % | 400 |
| Grain | Weyermann - Carafa I | 0.25 kg (5.5%) | 70 % | 900 |
| Grain | Weyermann pszeniczny czekoladowy | 0.25 kg (5.5%) | 65 % | 1100 |
| Adjunct | Płatki owsiane | 0.8 kg (17.6%) | --- % | --- |
| Grain | Abbey Malt Weyermann | 0.5 kg (11%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.2 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Flavor | Laktoza | 700 g | Boil | 15 min |
| Flavor | Wiśnia mrożona | 2500 g | Secondary | 10 day(s) |