

choco cherry stout

- Gravity **14.5 BLG**
- ABV ---
- IBU **36**
- SRM **60.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.5 kg (71.4%)	80 %	8
Grain	Caramel/Crystal Malt - 120L	0.5 kg (7.9%)	72 %	236
Grain	Jęczmień palony	0.3 kg (4.8%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.5 kg (7.9%)	68 %	1202
Grain	Płatki owsiane	0.5 kg (7.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	20 g	45 min	15.5 %
Boil	East Kent Goldings	15 g	30 min	5.1 %
Boil	East Kent Goldings	15 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Flavor	płatki ryżowe	500 g	Mash	45 min
Flavor	kakao	250 g	Boil	5 min
Flavor	wiśnie - owoc mrożony	1000 g	Boil	15 min