

Klooska Cherry Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **38.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (34.8%)	85 %	7
Grain	Barley, Flaked	1 kg (17.4%)	70 %	4
Grain	Simpsons - Maris Otter	1 kg (17.4%)	81 %	6
Grain	Chocolate Malt (UK)	0.25 kg (4.3%)	73 %	1200
Grain	Black Barley (Roast Barley)	0.5 kg (8.7%)	55 %	1150
Grain	Briess - Munich Malt 10L	1 kg (17.4%)	77 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Whitbread Golding (WGV)	55 g	45 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	30 ml	White Labs

Extras

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

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	1500 g	Secondary	14 day(s)