

# Stout z wiśniami

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **37**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield  | EBC  |
|-------|---------------------------|----------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale | 3 kg (56.6%)   | 80.5 % | 6    |
| Grain | Monachijski               | 0.3 kg (5.7%)  | 80 %   | 16   |
| Grain | Płatki owsiane            | 0.5 kg (9.4%)  | 60 %   | 3    |
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (3.8%)  | 68 %   | 1202 |
| Grain | Strzegom Karmel 150       | 0.2 kg (3.8%)  | 75 %   | 150  |
| Grain | Jęczmień palony           | 0.5 kg (9.4%)  | 55 %   | 985  |
| Sugar | laktoza                   | 0.6 kg (11.3%) | --- %  | ---  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 50 g   | 60 min | 5.1 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |