

# Sweet cherry stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **53.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **30 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48.1 liter(s)**
- Total mash volume **64.1 liter(s)**

## Steps

- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **48.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **75 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **0.9 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount          | Yield | EBC  |
|-------|--|-----------------|-------|------|
| Grain | Pilzneński                             | 10 kg (62.4%)   | 81 %  | 4    |
| Grain | diastatyczny                           | 0.9 kg (5.6%)   | 81 %  | 4    |
| Grain | Płatki owsiane                         | 0.15 kg (0.9%)  | 85 %  | 3    |
| Grain | Płatki pszeniczne                      | 0.6 kg (3.7%)   | 85 %  | 3    |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 1 kg (6.2%)     | 73 %  | 1001 |
| Grain | Strzegom<br>Czekoladowy 400            | 0.575 kg (3.6%) | 68 %  | 400  |
| Grain | pale cookie                            | 0.5 kg (3.1%)   | 79 %  | 8    |
| Grain | Special B Castle                       | 0.25 kg (1.6%)  | 70 %  | 350  |
| Grain | Weyermann Specjal<br>W                 | 0.25 kg (1.6%)  | 68 %  | 300  |
| Grain | Karmelowy<br>Pszeniczny Strzegom       | 0.5 kg (3.1%)   | 79 %  | 130  |
| Grain | Carared                                | 0.14 kg (0.9%)  | 75 %  | 39   |
| Grain | Caraaroma                              | 0.155 kg (1%)   | 78 %  | 400  |
| Grain | Caramel Aromatic                       | 1 kg (6.2%)     | 75 %  | 180  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 9.8 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |
| Safale S-04  | Ale  | Slant | 150 ml | Safale     |

## Extras

| Type   | Name    | Amount | Use for   | Time     |
|--------|---------|--------|-----------|----------|
| Flavor | laktoza | 0.5 g  | Boil      | 1 min    |
| Flavor | wiśnie  | 5000 g | Secondary | 7 day(s) |