

#VIII Choco&Cherry

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **32.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **8 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **68.5 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68.5C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (57.4%)	79 %	6
Grain	Monachijski typ II	1 kg (19.1%)	80 %	22
Grain	Pszeniczny Czekoladowy Weyermann	0.27 kg (5.2%)	65 %	1000
Grain	Fawcett - Pale Chocolate	0.25 kg (4.8%)	71 %	600
Grain	Słód Caramel Sweet	0.06 kg (1.1%)	75 %	60
Grain	Barley, Flaked	0.5 kg (9.6%)	70 %	4
Grain	Carafa III	0.1 kg (1.9%)	1 %	1400
Grain	Black Barley (Roast Barley)	0.05 kg (1%)	1 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	10 g	60 min	14.1 %
Boil	Galena	10 g	35 min	14.1 %
Aroma (end of boil)	Galena	10 g	10 min	14.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	525 g	Boil	5 min
Fining	whirlfoc	1.5 g	Boil	10 min
Flavor	wiśnie	1800 g	Secondary	14 day(s)
Flavor	prażone ziarna kakaowca	145 g	Secondary	14 day(s)

Notes

- Na podstawie Brokreacja The Waiter
 -następnym razem zmniejszyć kwasować (ze słodów i owoców) zasadą (węglanem wapnia)
 -wyszło bardziej kawowe niż czekoladowe
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