

# Wiśnia w czekoladzie

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **29**
- SRM **45.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Czekoladowy	0.5 kg (7.3%)	68 %	1200
Grain	Strzegom Pilzneński	2 kg (29.2%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (14.6%)	79 %	22
Grain	Strzegom Karmel 300	0.5 kg (7.3%)	70 %	600
Grain	Strzegom Pale Ale	2 kg (29.2%)	79 %	6
Grain	Weyermann Caramunich 3	0.5 kg (7.3%)	76 %	150
Adjunct	Kakao	0.25 kg (3.6%)	--- %	---
Grain	Jęczmień palony	0.1 kg (1.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.5 %
Boil	Magnum	10 g	30 min	11.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Kakao	250 g	Boil	60 min
Flavor	Wiśnie mrożone	1500 g	Secondary	7 day(s)
Flavor	Wiśnie mrożone	1500 g	Boil	60 min
Spice	Kakao	250 g	Secondary	7 day(s)