

## wiśnia w czekoladzie 2

- Gravity **13.6 BLG**
- ABV ---
- IBU **24**
- SRM **32.1**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.5 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **13.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.2 kg (41.2%)	78 %	6
Grain	Vienna Malt	0.5 kg (9.4%)	78 %	8
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.7%)	73 %	1001
Grain	Castlemalting - Cara Clair	0.46 kg (8.6%)	78 %	4
Grain	Pszeniczny	0.3 kg (5.6%)	85 %	4
Grain	Fawcett - Pale Chocolate	0.2 kg (3.7%)	71 %	600
Grain	Jęczmień palony	0.25 kg (4.7%)	55 %	985
Grain	Acid Malt	0.075 kg (1.4%)	58.7 %	6
Sugar	Milk Sugar (Lactose)	0.7 kg (13.1%)	76.1 %	0
Grain	Oats, Flaked	0.4 kg (7.5%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP004 - Irish Ale Yeast	Ale	Slant	150 ml	White Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	wiśnie	2700 g	Secondary	14 day(s)