

## #50 malinowy i wisniowy stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **36**
- SRM **32.5**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt      | 6.5 kg (81.3%) | 80 %  | 7   |
| Grain | Black Barley (Roast Barley) | 0.4 kg (5%)    | 55 %  | 985 |
| Grain | Briess - Chocolate Malt     | 0.3 kg (3.8%)  | 60 %  | 690 |
| Grain | Caramel/Crystal Malt - 40L  | 0.4 kg (5%)    | 74 %  | 79  |
| Grain | Caramel/Crystal Malt - 80L  | 0.4 kg (5%)    | 74 %  | 158 |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Goldings | 70 g   | 60 min | 6.2 %      |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US/05 | Ale  | Slant | 200 ml | safale     |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |        |        |           |           |
|-------|--------|--------|-----------|-----------|
| Other | wisnie | 1200 g | Secondary | 14 day(s) |
| Other | maliny | 1200 g | Secondary | 14 day(s) |