

# A Very Stout Cherry

- Gravity **16.8 BLG**
- ABV ---
- IBU **53**
- SRM **49**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny wędzony dymem z drewna czereśni Viking Malt (Strzegom)	4 kg (87.9%)	78 %	40
Grain	Jęczmień palony	0.35 kg (7.7%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (4.4%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8 %
Boil	Magnat	5 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	80 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
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Flavor	płatki drewna czereśniowego	20 g	Boil	10 min
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