

Cherry & Chocolate Pastry Milk Stout

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **7**
- SRM **31.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|----------------|--------|------|
| Grain | Strzegom Wiedeński | 2 kg (24.8%) | 79 % | 10 |
| Grain | Monachijski | 2 kg (24.8%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.8 kg (9.9%) | 85 % | 3 |
| Grain | Strzegom Karmel 150 | 1 kg (12.4%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (3.1%) | 68 % | 400 |
| Grain | Strzegom Karmel 600 | 0.25 kg (3.1%) | 68 % | 601 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (3.1%) | 73 % | 1001 |
| Sugar | Milk Sugar (Lactose) | 1 kg (12.4%) | 76.1 % | 0 |
| Adjunct | maltodekstryna | 0.5 kg (6.2%) | 10 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 25 g | 60 min | 3.5 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Flavor | łuska kakaowca | 250 g | Mash | 30 min |