

# 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.

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale         | Dry         | 10 g          | Safale            |

### **Extras**

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