

# Cherry milk stout

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **27**
- SRM **27.4**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **50.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **32.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **33.8 liter(s)** of **76C** water or to achieve **50.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (61.3%)	80 %	5
Grain	Barley, Flaked	2.4 kg (29.4%)	70 %	4
Grain	Jęczmień palony	0.75 kg (9.2%)	55 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	90 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	laktoza	500 g	Primary	---
Flavor	wiśnie	2000 g	Secondary	5 day(s)