

Cherry sweet stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **23**
- SRM **37.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **0 %**
- Size with trub loss **40 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **32.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 7.4 kg (71.8%) | 80 % | 5 |
| Grain | Czekoladowy | 0.7 kg (6.8%) | 60 % | 788 |
| Grain | Strzegom Karmel 600 | 0.8 kg (7.8%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.4 kg (3.9%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 1 kg (9.7%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Northdown | 50 g | 60 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Slant | 500 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|------|
| Flavor | Wiśnie | 2000 g | Secondary | --- |