

# 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	---