

# Dziwonja (Chocolate Cherry Dry Stout)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **30.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **15.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **20 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (81.4%)	85 %	7
Grain	Weyermann - Carafa II	0.3 kg (7%)	70 %	837
Grain	Black Barley (Roast Barley)	0.2 kg (4.7%)	55 %	985
Grain	Barley, Flaked	0.3 kg (7%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	10 g	60 min	10.5 %
Boil	Target	10 g	20 min	10.5 %
Boil	Target	10 g	10 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Wiśnia	1500 g	Secondary	7 day(s)
Flavor	Łuska kakaowca	250 g	Boil	10 min

## Notes

- Piwo za kwaśne. Trzeba jednak użyć trochę laktozy, żeby uwydatnić smaki wiśni. Łuska w takiej ilości nie dała praktycznie żadnego efektu.  
*Apr 24, 2019, 11:52 AM*