

# Smoke Cherry Oatmeal Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **49.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (50%)	80 %	6
Grain	wędzony wiśnią	0.5 kg (16.7%)	77 %	10
Grain	brown simpson	0.25 kg (8.3%)	77 %	500
Grain	Strzegom Czekoladowy ciemny	0.2 kg (6.7%)	68 %	1200
Grain	Płatki owsiane	0.2 kg (6.7%)	60 %	3
Grain	Jęczmień prażony viking malt	0.2 kg (6.7%)	55 %	900
Grain	Simpsons DRC	0.15 kg (5%)	77 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	10 g	60 min	10.3 %
Boil	Izabella	10 g	60 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie mrożone	1500 g	Secondary	14 day(s)