

# Stout wędzony czereśnią

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **21.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt     | 3.5 kg (62.5%) | 85 %  | 7   |
| Grain | Viking Malt Wędzony Czereśnią | 1.5 kg (26.8%) | 82 %  | 10  |
| Grain | Strzegom Karmel 300           | 0.2 kg (3.6%)  | 70 %  | 299 |
| Grain | zakwaszający                  | 0.1 kg (1.8%)  | 70 %  | --- |
| Grain | Carafa II                     | 0.1 kg (1.8%)  | 70 %  | 812 |
| Grain | Jęczmień palony               | 0.2 kg (3.6%)  | 55 %  | 985 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 30 g   | 70 min | 4 %        |
| Boil    | Fuggle uk          | 30 g   | 40 min | 5.9 %      |
| Boil    | East Kent Goldings | 10 g   | 20 min | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |       |        |           |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |
|--------------|-----|-------|--------|-----------|