

Wiśnia w czekoladzie

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **29**
- SRM **45.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|------|
| Grain | Słód Czekoladowy | 0.5 kg (7.3%) | 68 % | 1200 |
| Grain | Strzegom Pilzneński | 2 kg (29.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (14.6%) | 79 % | 22 |
| Grain | Strzegom Karmel 300 | 0.5 kg (7.3%) | 70 % | 600 |
| Grain | Strzegom Pale Ale | 2 kg (29.2%) | 79 % | 6 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (7.3%) | 76 % | 150 |
| Adjunct | Kakao | 0.25 kg (3.6%) | --- % | --- |
| Grain | Jęczmień palony | 0.1 kg (1.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 11.5 % |
| Boil | Magnum | 10 g | 30 min | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Spice | Kakao | 250 g | Boil | 60 min |
| Flavor | Wiśnie mrożone | 1500 g | Secondary | 7 day(s) |
| Flavor | Wiśnie mrożone | 1500 g | Boil | 60 min |
| Spice | Kakao | 250 g | Secondary | 7 day(s) |