

# Wiśnia w czekoladzie

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **61**
- SRM **68.4**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (40.5%)	80 %	5
Grain	Wędzony bukiem Viking Malt	1 kg (13.5%)	82 %	10
Grain	Cookie	1 kg (13.5%)	75 %	50
Grain	Strzegom Karmel 300	0.5 kg (6.8%)	70 %	299
Grain	Strzegom Karmel 600	0.2 kg (2.7%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.7%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.8%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (6.8%)	55 %	985
Grain	Strzegom pszenica prażona	0.5 kg (6.8%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %
Boil	lunga	25 g	30 min	11 %
Boil	lunga	20 g	10 min	11 %
Boil	lunga	20 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale