

wiśnia w czekoladzie

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **25.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|------|
| Grain | Pale Malt (2 Row) UK | 2.2 kg (45.4%) | 78 % | 6 |
| Grain | Vienna Malt | 0.5 kg (10.3%) | 78 % | 8 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (5.2%) | 73 % | 1001 |
| Grain | Pszeniczny | 0.3 kg (6.2%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.2 kg (4.1%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 1 kg (20.6%) | 76.1 % | 0 |
| Grain | Oats, Flaked | 0.4 kg (8.2%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 50 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Slant | 150 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|-----------|
| Flavor | wiśnie | 1800 g | Secondary | 14 day(s) |