

# Śliwka Imperial Stout #1

- Gravity **22.5 BLG**
- ABV ---
- IBU **38**
- SRM **57.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **35.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	piłzeński Viking Malt	5.5 kg (52.1%)	80 %	5
Grain	czekoladowy jasny Viking Malt	0.5 kg (4.7%)	1 %	400
Grain	karmelowy 600 - Viking Malt	0.5 kg (4.7%)	65 %	600
Grain	jęczmień prażony Viking Malt	0.25 kg (2.4%)	1 %	1000
Grain	czekoladowy ciemny Viking Malt	0.25 kg (2.4%)	1 %	1200
Grain	pszenica prażona Viking Malt	0.25 kg (2.4%)	1 %	1200
Grain	żytni karmelowy Viking Malt	0.25 kg (2.4%)	75 %	200
Grain	pszeniczny karmelowy Viking Malt	0.25 kg (2.4%)	70 %	100
Liquid Extract	jasny Bruntal	1.7 kg (16.1%)	75 %	25
Grain	płatki żytnie błyskawiczne	0.6 kg (5.7%)	50 %	1

Grain	Weyermann - Carared	0.5 kg (4.7%)	75 %	45
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### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	22 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	śliwka wędzona	500 g	Boil	20 min
Other	śliwka wędzona	500 g	Secondary	14 day(s)