

# Stout Śliwkowy

- Gravity **13.1 BLG**
- ABV ---
- IBU **27**
- SRM **48**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (76.3%)	80 %	5
Grain	Barley, Flaked	0.4 kg (6.8%)	70 %	4
Grain	Jęczmień palony	0.5 kg (8.5%)	55 %	985
Grain	Caraaroma	0.5 kg (8.5%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	10 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	suska sechłońska	1000 g	Boil	5 min
Flavor	suska sechłońska	1000 g	Primary	3 day(s)