

# Warka # 6 Plum Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **31**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.9 kg (78.9%)	85 %	7
Grain	Weyermann - Carafa III	0.175 kg (4.8%)	70 %	1024
Grain	Grodziski pszeniczny wędzony dębem	0.2 kg (5.4%)	80 %	3
Grain	Caraaroma	0.2 kg (5.4%)	78 %	400
Grain	Jęczmień niesłodowany	0.1 kg (2.7%)	75 %	2
Grain	Jęczmień palony	0.1 kg (2.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	10 g	Danstar
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Sliwka	750 g	Boil	10 min