Imperial Sweet Stout ze śliwką

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **36**
- SRM **52.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	3 kg *(70.2%)*	79 %	7
Grain	Słód Żytni	0.5 kg *(11.7%)*	81 %	9
Grain	Słód Czekoladowy Jasny - 1kg - Viking Malt	0.25 kg *(5.8%)*	72 %	400
Grain	Słód Czekoladowy	0.1 kg *(2.3%)*	68 %	1200
Grain	Słód Karmelowy 600 - 1kg - Viking Malt	0.2 kg *(4.7%)*	70 %	600
Grain	Słód Carafa® Special typ III	0.125 kg *(2.9%)*	65 %	1400
Grain	Palone ziarno jęczmienia	0.1 kg *(2.3%)*	65 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Ale	Slant	110 ml	fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Suszona Śliwka	150 g	Secondary	10 day(s)