

Dry stout z wędzoną śliwką

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **30.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Pilzneński | 4 kg (77.2%) | 81 % | 4 |
| Grain | Barley, Flaked | 0.5 kg (9.7%) | 70 % | 4 |
| Grain | Jęczmień palony | 0.3 kg (5.8%) | 55 % | 985 |
| Grain | Weyermann - Carafa I | 0.2 kg (3.9%) | 70 % | 690 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.18 kg (3.5%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Śliwka wędzona | 300 g | Secondary | 7 day(s) |