

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 | piłżeński 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 |
|-------|---------------------|---------------|------|----|

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) |