

# 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          | piłzeński 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) |