

Śliwka w czekoladzie

- Gravity **27 BLG**
- ABV ---
- IBU **60**
- SRM **88**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Pilzneński | 2 kg (38.5%) | --- % | 4 |
| Grain | Strzegom Monachijski typ I | 0.6 kg (11.5%) | --- % | 16 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (9.6%) | --- % | 1202 |
| Grain | Jęczmień palony | 0.2 kg (3.8%) | --- % | 985 |
| Grain | Oats, Flaked | 0.2 kg (3.8%) | --- % | 2 |
| Grain | Barley, Flaked | 0.2 kg (3.8%) | --- % | 4 |
| Grain | Wheat, Flaked | 0.7 kg (13.5%) | --- % | 4 |
| Sugar | Cane (Beet) Sugar | 0.2 kg (3.8%) | --- % | 0 |
| Sugar | Brown Sugar, Light | 0.2 kg (3.8%) | --- % | 16 |
| Grain | Strzegom Wiedeński | 0.4 kg (7.7%) | --- % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10.5 % |
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Challenger | 15 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 500 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|-----------|-----------|
| Flavor | suszona śliwka | 50 g | Boil | 20 min |
| Flavor | kawa | 50 g | Boil | 10 min |
| Flavor | suszona śliwka macerowana | 20 g | Secondary | 14 day(s) |
| Flavor | kawa macerowana | 20 g | Secondary | 14 day(s) |