

# Czarne wędzone ze śliwką

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **24.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramunich® typ I	0.5 kg (11%)	73 %	80
Grain	Strzegom Czekoladowy 400	0.25 kg (5.5%)	68 %	400
Grain	Casle Malting Whisky Nature	0.35 kg (7.7%)	85 %	4
Grain	Wędzony bukiem Viking Malt	0.7 kg (15.4%)	82 %	5
Grain	Jęczmień palony	0.25 kg (5.5%)	55 %	985
Grain	Viking Pale Ale malt	2.5 kg (54.9%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Slant	200 ml	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	Śliwka suszona	0.5 g	Secondary	7 day(s)
--------	----------------	-------	-----------	----------