

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)