

# Mleczna Śliwka

- Gravity **19.1 BLG**
- ABV ---
- IBU **56**
- SRM **46.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **3.5 %**
- Size with trub loss **13.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **14.5 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	0.85 kg (19.4%)	79 %	16
Grain	Strzegom Monachijski typ II	1.2 kg (27.4%)	79 %	22
Grain	Karmelowy Pszeniczny Strzegom	0.17 kg (3.9%)	79 %	130
Grain	Strzegom Bursztynowy	0.175 kg (4%)	70 %	49
Grain	Biscuit Malt	0.17 kg (3.9%)	79 %	45
Grain	Jęczmień palony	0.142 kg (3.2%)	55 %	985
Grain	Strzegom pszenica prażona	0.174 kg (4%)	70 %	1000
Grain	Strzegom Pale Ale	0.5 kg (11.4%)	79 %	6
Grain	Strzegom Pilzneński	0.5 kg (11.4%)	80 %	4
Grain	Oats, Flaked	0.5 kg (11.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	10.6 %

Boil	Saphir	17 g	60 min	2.6 %
Boil	Saphir	10 g	15 min	2.6 %
Boil	Saphir	10 g	10 min	2.6 %
Boil	Saphir	10 g	5 min	2.6 %
Boil	Saphir	10 g	0 min	2.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	Safeale

### Extras

Type	Name	Amount	Use for	Time
Flavor	śliwki suszone	200 g	Boil	15 min
Flavor	Skórka z cytryny suszona	37 g	Boil	15 min
Fining	Mech Irlandzki	5 g	Boil	15 min
Flavor	Laktoza	500 g	Secondary	7 day(s)