

# 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)