

# Stout śliwkowy

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **25**
- SRM **45.3**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 2 kg (61.5%)   | 80 %  | 5    |
| Grain | Płatki owsiane              | 0.4 kg (12.3%) | 85 %  | 3    |
| Grain | Jęczmień palony             | 0.25 kg (7.7%) | 55 %  | 985  |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (4.6%) | 68 %  | 1200 |
| Grain | Strzegom Wiedeński          | 0.15 kg (4.6%) | 79 %  | 10   |
| Grain | Caraaroma                   | 0.15 kg (4.6%) | 78 %  | 400  |
| Grain | Carabohemian                | 0.15 kg (4.6%) | 73 %  | 195  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 10 g   | 60 min | 13.5 %     |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 125 ml | Wyeast Labs |

## Extras

| Type  | Name             | Amount | Use for   | Time      |
|-------|------------------|--------|-----------|-----------|
| Spice | Suska sechlońska | 250 g  | Secondary | 21 day(s) |