

# 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<br>macerowana | 20 g   | Secondary | 14 day(s) |
| Flavor | kawa macerowana              | 20 g   | Secondary | 14 day(s) |