

stout śliwkowy

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **17**
- SRM **30.6**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **40.5 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **32.4 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 1.5 kg (18.4%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (24.6%) | 79 % | 22 |
| Grain | Pilzneński | 1.5 kg (18.4%) | 81 % | 4 |
| Grain | gryczany | 1 kg (12.3%) | 80 % | 9 |
| Grain | Carahell | 1 kg (12.3%) | 77 % | 26 |
| Grain | Caraaroma | 1 kg (12.3%) | 78 % | 400 |
| Grain | Weyermann - Carafa I | 0.1 kg (1.2%) | 70 % | 890 |
| Sugar | cukier z owoców | 0.04 kg (0.5%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Kent Goldings | 30 g | 60 min | 6 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | laktoza | 600 g | Boil | 15 min |

| | | | | |
|--------|----------------|-------|------|--------|
| Flavor | sliwki suszone | 400 g | Boil | 15 min |
| Flavor | morele suszone | 200 g | Boil | 15 min |