

# Stout Śliwkowy

- Gravity **13.1 BLG**
- ABV ---
- IBU **27**
- SRM **48**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (76.3%) | 80 %  | 5   |
| Grain | Barley, Flaked       | 0.4 kg (6.8%)  | 70 %  | 4   |
| Grain | Jęczmień palony      | 0.5 kg (8.5%)  | 55 %  | 985 |
| Grain | Caraaroma            | 0.5 kg (8.5%)  | 78 %  | 400 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 10 %       |
| Boil    | Marynka | 10 g   | 15 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |

## Extras

| Type   | Name             | Amount | Use for | Time     |
|--------|------------------|--------|---------|----------|
| Flavor | suska sechłońska | 1000 g | Boil    | 5 min    |
| Flavor | suska sechłońska | 1000 g | Primary | 3 day(s) |