

# Śliwka w kompot

- Gravity **15.4 BLG**
- ABV ---
- IBU **46**
- SRM **46.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (52.6%)	80 %	5
Grain	Strzegom Czekoladowy 400	0.2 kg (3.5%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.3 kg (5.3%)	68 %	1202
Grain	Weyermann - Grodziski	0.5 kg (8.8%)	80 %	4
Grain	Strzegom Karmel 600	0.25 kg (4.4%)	68 %	601
Grain	Karmelowy Czerwony	0.1 kg (1.8%)	75 %	59
Grain	Simpsons - Coffee Malt	0.25 kg (4.4%)	74 %	296
Grain	Jęczmień palony	0.3 kg (5.3%)	55 %	985
Grain	Oats, Flaked	0.2 kg (3.5%)	80 %	2
Adjunct	Śliwka wędzona	0.4 kg (7%)	45 %	8
Sugar	Cukier	0.2 kg (3.5%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	25 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale