

# Sliwka

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- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **62**
- SRM **71.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **6 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Viking Malt	5 kg (60.2%)	80 %	5
Grain	czekoladowy jasny Viking Malt	0.5 kg (6%)	1 %	400
Grain	karmelowy 600 - Viking Malt	1 kg (12%)	65 %	600
Grain	jęczmień prażony Viking Malt	0.2 kg (2.4%)	1 %	1000
Grain	czekoladowy ciemny Viking Malt	0.2 kg (2.4%)	1 %	1200
Grain	pszenica prażona Viking Malt	0.2 kg (2.4%)	1 %	1200
Grain	żytni karmelowy Viking Malt	0.2 kg (2.4%)	75 %	200
Grain	pszeniczny karmelowy Viking Malt	0.2 kg (2.4%)	70 %	100
Grain	płatki żytnie błyskawiczne	0.8 kg (9.6%)	50 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Boil	Magnum	30 g	60 min	13.5 %
Dry Hop	Citra	30 g	14 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka wędzona	400 g	Secondary	14 day(s)
Flavor	śliwka wędzona	100 g	Boil	20 min