

Stout śliwkowy

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **25**
- SRM **45.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **9.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (61.5%)	80 %	5
Grain	Płatki owsiane	0.4 kg (12.3%)	85 %	3
Grain	Jęczmień palony	0.25 kg (7.7%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.15 kg (4.6%)	68 %	1200
Grain	Strzegom Wiedeński	0.15 kg (4.6%)	79 %	10
Grain	Caraaroma	0.15 kg (4.6%)	78 %	400
Grain	Carabohemian	0.15 kg (4.6%)	73 %	195

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Suska sechlońska	250 g	Secondary	21 day(s)