

# 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	Pszoniczny	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