

# Warka # 6 Plum Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **31**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount          | Yield | EBC  |
|-------|------------------------------------|-----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt          | 2.9 kg (78.9%)  | 85 %  | 7    |
| Grain | Weyermann - Carafa III             | 0.175 kg (4.8%) | 70 %  | 1024 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.2 kg (5.4%)   | 80 %  | 3    |
| Grain | Caraaroma                          | 0.2 kg (5.4%)   | 78 %  | 400  |
| Grain | Jęczmień niesłodowany              | 0.1 kg (2.7%)   | 75 %  | 2    |
| Grain | Jęczmień palony                    | 0.1 kg (2.7%)   | 55 %  | 985  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 10 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g   | 10 min | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                      |     |     |      |         |
|----------------------|-----|-----|------|---------|
| Danstar - Nottingham | Ale | Dry | 10 g | Danstar |
|----------------------|-----|-----|------|---------|

### Extras

| Type   | Name   | Amount | Use for | Time   |
|--------|--------|--------|---------|--------|
| Flavor | Sliwka | 750 g  | Boil    | 10 min |