

## #2 Dry Stout ze Śliwką

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **28.6**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **6.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

### Fermentables

| Type  | Name            | Amount         | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pilzneński      | 1.5 kg (66.7%) | 81 %  | 4   |
| Grain | Monachijski     | 0.5 kg (22.2%) | 80 %  | 16  |
| Grain | Jęczmień palony | 0.15 kg (6.7%) | 55 %  | 985 |
| Grain | Czekoladowy     | 0.1 kg (4.4%)  | 60 %  | 788 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 10 g   | 50 min | 10 %       |
| Boil    | Marynka | 10 g   | 0 min  | 10 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 6 g    | Safale     |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Flavor | śliwka suszona | 200 g  | Boil    | 10 min |

|        |                |       |           |          |
|--------|----------------|-------|-----------|----------|
| Flavor | śliwka suszona | 200 g | Secondary | 7 day(s) |
|--------|----------------|-------|-----------|----------|

## Notes

- Nie było czuć śliwki.  
*Nov 3, 2018, 11:28 PM*