

#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