

Śliwka w czekoladzie

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **30**
- SRM **55.9**
- Style **Oatmeal 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **5.5 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	1 kg (27.8%)	80 %	5
Grain	Monachijski	0.5 kg (13.9%)	80 %	16
Grain	Viking Vienna Malt	0.5 kg (13.9%)	79 %	7
Grain	Pszeniczny	0.5 kg (13.9%)	85 %	4
Grain	Karmelowy	0.5 kg (13.9%)	80 %	400
Grain	Czekoladowy	0.5 kg (13.9%)	60 %	800
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.8%)	68 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Tomyski	60 g	30 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	100 g	Secondary	2 day(s)
Flavor	Śliwka w czekoladzie	100 g	Secondary	2 day(s)
Flavor	Płatki dębowe	50 g	Secondary	2 day(s)