

# Śliwka w kompot

- Gravity **15.4 BLG**
- ABV ---
- IBU **46**
- SRM **46.8**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

| Type    | Name                      | Amount         | Yield | EBC  |
|---------|---------------------------|----------------|-------|------|
| Grain   | Viking Pale Ale malt      | 3 kg (52.6%)   | 80 %  | 5    |
| Grain   | Strzegom Czekoladowy 400  | 0.2 kg (3.5%)  | 68 %  | 400  |
| Grain   | Strzegom Czekoladowy 1200 | 0.3 kg (5.3%)  | 68 %  | 1202 |
| Grain   | Weyermann - Grodziski     | 0.5 kg (8.8%)  | 80 %  | 4    |
| Grain   | Strzegom Karmel 600       | 0.25 kg (4.4%) | 68 %  | 601  |
| Grain   | Karmelowy Czerwony        | 0.1 kg (1.8%)  | 75 %  | 59   |
| Grain   | Simpsons - Coffee Malt    | 0.25 kg (4.4%) | 74 %  | 296  |
| Grain   | Jęczmień palony           | 0.3 kg (5.3%)  | 55 %  | 985  |
| Grain   | Oats, Flaked              | 0.2 kg (3.5%)  | 80 %  | 2    |
| Adjunct | Śliwka wędzona            | 0.4 kg (7%)    | 45 %  | 8    |
| Sugar   | Cukier                    | 0.2 kg (3.5%)  | 100 % | 0    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 60 g   | 25 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |