

Bourbon WA Baltic Porter With Plums

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **45**
- SRM **34**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **28.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (58.3%) | 81 % | 4 |
| Grain | Monachijski | 2 kg (23.3%) | 80 % | 16 |
| Grain | Strzegom Karmel 600 | 0.5 kg (5.8%) | 68 % | 601 |
| Grain | Karmelowy Jasny 30EBC | 0.63 kg (7.3%) | 75 % | 30 |
| Grain | Carafa | 0.25 kg (2.9%) | 70 % | 664 |
| Grain | Czekoladowy | 0.2 kg (2.3%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|--------|--------|-------------|
| Wyeast - Bohemian Lager | Lager | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|-----------|
| Flavor | Płatki Dębowe Bourbon | 50 g | Secondary | 30 day(s) |
| Flavor | Śliwka/ Szwestka | 600 g | Secondary | 14 day(s) |