

# Plum Porter

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **22**
- SRM **316.2**
- Style **Baltic Porter**

## 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 **0.8 liter(s)**
- Total mash volume **1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (66.7%)	90 %	621
Liquid Extract	Poldingroup	0.6 kg (23.5%)	90 %	13068
Grain	Strzegom Czekoladowy ciemny	0.125 kg (4.9%)	68 %	1200
Grain	Karmelowy Jasny 30EBC	0.125 kg (4.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12.5 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Suska sechlońska	125 g	Boil	15 min
Other	Laktoza	125 g	Boil	10 min