

# PORTER ŚLIWA

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **15**
- SRM **49.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **-1 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (52.6%)	79 %	6
Grain	Strzegom Monachijski typ II	0.8 kg (14%)	79 %	22
Grain	Strzegom pszeniczny	0.4 kg (7%)	81 %	6
Grain	Strzegom Czekoladowy 1200	0.5 kg (8.8%)	68 %	1202
Grain	Special B Malt	0.3 kg (5.3%)	65.2 %	315
Grain	Strzegom Karmel 30	0.3 kg (5.3%)	75 %	30
Grain	Płatki owsiane	0.4 kg (7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	50 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	600 ml	---

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Śliwka	300 g	Boil	45 min

### Notes

- Słody palone na ostatnie 20 min, śliwkę na ostatnie 15 min gotowania.  
*Oct 11, 2017, 5:25 PM*