

# Porter z śliwką suską Sechłońska

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **54**
- SRM **27.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **29.9 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.3%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (7.6%)	75 %	150
Grain	Strzegom Karmel 300	0.5 kg (7.6%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.15 kg (2.3%)	68 %	400
Grain	Strzegom Barwiący	0.15 kg (2.3%)	68 %	1300
Adjunct	śliwka Suska Sechłońska	0.25 kg (3.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Liquid	200 ml	Safale

## 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 Suska Sechłońska	250 g	Boil	15 min