

# Porter z śliwką suską Sechłońska

- Gravity **13.3 BLG**
- ABV ---
- IBU **66**
- SRM **40**
- 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 **18 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **42 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **44.9C**
- Add grains
- Keep mash **10 min** at **42C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (69.3%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (9.9%)	75 %	150
Grain	Strzegom Karmel 300	0.5 kg (9.9%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.15 kg (3%)	68 %	400
Grain	Strzegom Barwiący	0.15 kg (3%)	68 %	1300
Adjunct	śliwka Suska Sechłońska	0.25 kg (5%)	--- %	---

## Hops

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

## Yeasts

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

Type	Name	Amount	Use for	Time
Flavor	śliwka Suska Sechłońska	250 g	Boil	15 min