

## Porter z wędzoną śliwką

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **15**
- SRM **72.5**
- 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 **40 min**
- Evaporation rate **5 %/h**
- Boil size **23.8 liter(s)**

### Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 3.4 kg (63%)   | 80 %  | 621 |
| Liquid Extract | Brewkit silesian porter         | 1.7 kg (31.5%) | 80 %  | --- |
| Sugar          | Cukier Biały                    | 0.3 kg (5.6%)  | --- % | --- |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 30 min | 3.7 %      |
| Boil    | Marynka           | 15 g   | 30 min | 8 %        |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory                         |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry  | 7 g    | Fermentis Division of S.I.Lesaffre |

### Extras

| Type  | Name                           | Amount | Use for   | Time      |
|-------|--------------------------------|--------|-----------|-----------|
| Other | wędzona śliwka                 | 500 g  | Boil      | 20 min    |
| Other | wędzona śliwka                 | 500 g  | Primary   | 10 day(s) |
| Other | wędzona śliwka                 | 500 g  | Secondary | 10 day(s) |
| Spice | Kamis - do wypieków korzennych | 20 g   | Secondary | ---       |