

PORTER ZE ŚLIWKĄ

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **32**
- SRM **33.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|--------|------|
| Grain | Wiedeński | 2.5 kg (52.9%) | 79 % | 10 |
| Grain | Monachijski typ II | 1 kg (21.2%) | 79 % | 22 |
| Grain | Caramunich Typ II | 0.25 kg (5.3%) | 73 % | 120 |
| Grain | Special B | 0.25 kg (5.3%) | 65.2 % | 315 |
| Grain | Carafa Special II | 0.125 kg (2.6%) | 70 % | 1150 |
| Grain | caraaroma | 0.1 kg (2.1%) | 78 % | 400 |
| Grain | Płatki owsiane | 0.5 kg (10.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 45 min | 7.9 % |
| Boil | Saaz | 25 g | 8 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|---------|--------|
| Flavor | śliwki suszone | 150 g | Boil | 15 min |
| Flavor | suska sechlońska | 50 g | Boil | 5 min |