

porter ze sliwka sechlonska

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **25**
- SRM **33.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42.4 liter(s)**
- Total mash volume **54.5 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 **42.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **48.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	9 kg (68.7%)	80 %	7
Grain	Weyermann - Carafa I	1 kg (7.6%)	70 %	170
Grain	Simpsons - Aromatic Malt	1 kg (7.6%)	82.5 %	350
Grain	Briess - Chocolate Malt	0.6 kg (4.6%)	60 %	380
Grain	Briess - Dark Chocolate Malt	0.2 kg (1.5%)	60 %	900
Grain	Barwiący	0.3 kg (2.3%)	55 %	985
Sugar	cukier	1 kg (7.6%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	100 ml	Safale
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Extras

Type	Name	Amount	Use for	Time
Other	śliwka suska sechlonska	120 g	Boil	15 min

Notes

- 1 fermentor 20l 1.060 sg
 - 2 fermentor 19l 1.055 sg
 - 3 fermentor 17l 1.50 sg tylko tez ze sliwka
- Nov 24, 2018, 8:14 PM*