

## Porter śliwkiwy

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **30**
- SRM **13.7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **36.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **39.9 liter(s)**

### Steps

- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **73 C**, Time **20 min**

### Mash step by step

- Heat up **28.5 liter(s)** of strike water to **59.6C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **73C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **36.5 liter(s)** of wort

### Fermentables

| Type  | Name                    | Amount         | Yield  | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt    | 5.5 kg (46.6%) | 80.5 % | 2   |
| Grain | Monachijski             | 4.5 kg (38.1%) | 80 %   | 16  |
| Grain | Strzegom Karmel 30      | 0.6 kg (5.1%)  | 75 %   | 30  |
| Grain | Strzegom Karmel 300     | 0.4 kg (3.4%)  | 70 %   | 299 |
| Grain | Carahell                | 0.4 kg (3.4%)  | 77 %   | 26  |
| Sugar | Cukier muscovado ciemny | 0.4 kg (3.4%)  | 100 %  | 28  |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Hallertauer Taurus | 33 g   | 70 min | 13 %       |
| Boil    | Lublin (Lubelski)  | 40 g   | 15 min | 4.5 %      |

### Yeasts

| Name                         | Type  | Form   | Amount | Laboratory |
|------------------------------|-------|--------|--------|------------|
| WLP940 - Mexican Lager Yeast | Lager | Liquid | 400 ml | White Labs |

## Notes

- 0,5 kg suszonych śliwek węgerek.  
Porzywka dla drożdży  
Mech irlandzki  
Lactol 4 ml do wysładzania.  
*May 8, 2022, 9:39 AM*
- Przelany na lagerowanie OG 1018  
15.06.2022.  
4 stopnie C  
*Jun 17, 2022, 3:52 PM*