

Black Plum

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **36**
- SRM **32.1**
- 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 **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 3 kg (35.3%) | 81 % | 8 |
| Grain | Weyermann - Munich Malt | 2 kg (23.5%) | 82 % | 14 |
| Grain | Weyermann - Pilsner Malt | 1.5 kg (17.6%) | 81 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (5.9%) | 85 % | 5 |
| Grain | Weyermann - Dark Rye Malt | 0.5 kg (5.9%) | 84 % | 20 |
| Grain | Weyermann - Dehusked Carafa II | 0.5 kg (5.9%) | 70 % | 837 |
| Grain | Crisp - Low Chocolate Malt | 0.5 kg (5.9%) | 70 % | 284 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Fuggles | 50 g | 60 min | 6.2 % |
| Boil | Lublin (Lubelski) | 50 g | 30 min | 2.8 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 2.8 % |
| Boil | Lublin (Lubelski) | 20 g | 7 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M54 California Lager | Lager | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | Sliwka suszona | 250 g | Boil | 20 min |

Notes

- Słód Dark Rye dodałem na 10 minut przed końcem zacierania ponieważ jest to słód o którym nic nie wiem. na stronie Weyermanna takiego słodu nie ma. Wydaje mi się ,ze jest to wymieszany słód karmelowy z palonym tylko dlaczego ma tylko 20 EBC.
Resztę ciemnych sładów dodałem na wygrzew.
Śliwkę suszona luzem na 20 minut przed końcem gotowania.
Nov 4, 2017, 6:10 PM