

# English porter ze śliwką i klepkapi po whisky

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **28.3**
- Style **Robust 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (49%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (29.4%)	79 %	22
Grain	castlemalting coffe	0.3 kg (5.9%)	60 %	490
Grain	Special B Malt	0.5 kg (9.8%)	65.2 %	315
Grain	Fawcett - Pale Chocolate	0.3 kg (5.9%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	25 g	60 min	10 %
Aroma (end of boil)	Zula	25 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Lalbrew London English-style	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
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Other	śliwka	2000 g	Secondary	3 day(s)
Flavor	klepki ze śliwowicą	30 g	Secondary	3 day(s)