

# Plum Porter

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **25**
- SRM **40.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (41.3%)	81 %	4
Grain	Monachijski	2.7 kg (44.6%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.35 kg (5.8%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985
Grain	Płatki owsiane	0.4 kg (6.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Diamond Lager	Ale	Slant	150 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	wędzona śliwka	700 g	Secondary	10 day(s)