

Plum Porter

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **22**
- SRM **316.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.8 liter(s)**
- Total mash volume **1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|-----------------|-------|-------|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (66.7%) | 90 % | 621 |
| Liquid Extract | Poldingroup | 0.6 kg (23.5%) | 90 % | 13068 |
| Grain | Strzegom Czekoladowy ciemny | 0.125 kg (4.9%) | 68 % | 1200 |
| Grain | Karmelowy Jasny 30EBC | 0.125 kg (4.9%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 12.5 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 6.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|---------|--------|
| Flavor | Suska sechlońska | 125 g | Boil | 15 min |
| Other | Laktoza | 125 g | Boil | 10 min |