

Porter Czekoladowo Śliwkowy

- Gravity **14.7 BLG**
- ABV ---
- IBU **33**
- SRM **45.5**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5.5 kg (82.1%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy 1200 | 0.7 kg (10.4%) | 68 % | 1202 |
| Grain | Viking Karmel 600 | 0.5 kg (7.5%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Marynka | 15 g | 30 min | 10 % |
| Boil | Jaryllo | 15 g | 15 min | 15.7 % |
| Aroma (end of boil) | Jaryllo | 10 g | 5 min | 15.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------------------------|-------|------|--------|
| Flavor | Śliwka suszona krojona | 250 g | Boil | 60 min |
|--------|---------------------------|-------|------|--------|