

# Porter śliwkiwy

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **30**
- SRM **13.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **36.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **39.9 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **59.6C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **73C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **36.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.5 kg (46.6%)	80.5 %	2
Grain	Monachijski	4.5 kg (38.1%)	80 %	16
Grain	Strzegom Karmel 30	0.6 kg (5.1%)	75 %	30
Grain	Strzegom Karmel 300	0.4 kg (3.4%)	70 %	299
Grain	Carahell	0.4 kg (3.4%)	77 %	26
Sugar	Cukier muscovado ciemny	0.4 kg (3.4%)	100 %	28

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	33 g	70 min	13 %
Boil	Lublin (Lubelski)	40 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP940 - Mexican Lager Yeast	Lager	Liquid	400 ml	White Labs

## Notes

- 0,5 kg suszonych śliwek węgierek.  
Porzywka dla drożdży  
Mech irlandzki  
Lactol 4 ml do wysładzania.  
*May 8, 2022, 9:39 AM*
- Przelany na lagerowanie OG 1018  
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4 stopnie C  
*Jun 17, 2022, 3:52 PM*