

PORTER ZE ŚLIWKĄ # 10

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **34**
- SRM **40**
- Style **Baltic 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 **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **61 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **2 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Monachijski | 3 kg (37.5%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.35 kg (4.4%) | 75 % | 30 |
| Grain | Strzegom Karmel 600 | 0.4 kg (5%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 1200 | 0.45 kg (5.6%) | 68 % | 1202 |
| Grain | Strzegom Wiedeński | 3.8 kg (47.5%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4 % |
| Boil | Marynka | 35 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Śliwki suszone | 0.4 g | Secondary | 4 day(s) |