

# PORTER ZE ŚLIWKĄ

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **35**
- SRM **31.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński	5 kg (60.6%)	79 %	10
Grain	Monachijski typ II	2 kg (24.2%)	79 %	22
Grain	Caramunich Typ II	0.5 kg (6.1%)	73 %	120
Grain	Special B	0.5 kg (6.1%)	65.2 %	315
Grain	Carafa Special II	0.25 kg (3%)	70 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	45 min	7.9 %
Boil	Saaz	50 g	8 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Nottingham	Ale	Dry	22 g	LalBrew

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Śliwki mrożone	1200 g	Secondary	11 day(s)
Fining	Mech irlandzki	5 g	Boil	60 min