

# Porter bałtycki ze śliwką 32l

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **20**
- SRM **27.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **32.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37.5 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain          | Monachijski                | 3 kg (26.1%)   | 80 %  | 16  |
| Grain          | Strzegom Wiedeński         | 3.8 kg (33%)   | 79 %  | 10  |
| Grain          | Strzegom Karmel 30         | 0.35 kg (3%)   | 75 %  | 30  |
| Grain          | Strzegom Karmel 600        | 0.4 kg (3.5%)  | 68 %  | 601 |
| Grain          | Czekoladowy                | 0.45 kg (3.9%) | 60 %  | 788 |
| Dry Extract    | WES ekstrakt słodowy jasny | 0.1 kg (0.9%)  | 80 %  | 621 |
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (29.6%) | 80 %  | --- |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 35 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 15 min | 4 %        |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 500 ml | Fermentum Mobile |

## Extras

| Type  | Name            | Amount | Use for   | Time     |
|-------|-----------------|--------|-----------|----------|
| Other | Suszone śliwki  | 700 g  | Secondary | 7 day(s) |
| Spice | Wanilia 2 laski | 10 g   | Secondary | 7 day(s) |