

# 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
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Flavor	Śliwka suszona krojona	250 g	Boil	60 min
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