

# Porter śliwkowy

- Gravity **19.2 BLG**
- ABV ---
- IBU **34**
- SRM **25.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (14%)	79 %	16
Grain	Strzegom Karmel 150	0.25 kg (3.5%)	75 %	150
Grain	Abbey Malt Weyermann	0.25 kg (3.5%)	75 %	45
Grain	Strzegom Karmel 300	0.25 kg (3.5%)	70 %	299
Grain	Pszeniczny	1 kg (14%)	85 %	4
Grain	Strzegom Pale Ale	2 kg (28%)	79 %	6
Grain	Wheat, Flaked	0.4 kg (5.6%)	77 %	4
Grain	Strzegom Czekoladowy 400	0.3 kg (4.2%)	68 %	400
Liquid Extract	Strzegom	1.7 kg (23.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	60 min	7.1 %
Aroma (end of boil)	Oktawia	25 g	10 min	7.1 %
Boil	Oktawia	25 g	30 min	7.1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	suszone śliwki	180 g	Boil	15 min