

Porter z śliwką suską Sechłońska

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **54**
- SRM **27.7**
- 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 **3.75 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **29.9 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.6 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (76.3%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.6%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.5 kg (7.6%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy jasny | 0.15 kg (2.3%) | 68 % | 400 |
| Grain | Strzegom Barwiący | 0.15 kg (2.3%) | 68 % | 1300 |
| Adjunct | śliwka Suska Sechłońska | 0.25 kg (3.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 50 g | 60 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Safale S-04 | Ale | Liquid | 200 ml | Safale |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Flavor | śliwka Suska Sechłońska | 250 g | Boil | 15 min |