

# Porter z śliwką suską Sechłońska

- Gravity **13.3 BLG**
- ABV ---
- IBU **66**
- SRM **40**
- 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 **18 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **42 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **44.9C**
- Add grains
- Keep mash **10 min** at **42C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type    | Name                       | Amount         | Yield | EBC  |
|---------|----------------------------|----------------|-------|------|
| Grain   | Strzegom Pale Ale          | 3.5 kg (69.3%) | 79 %  | 6    |
| Grain   | Strzegom Karmel 150        | 0.5 kg (9.9%)  | 75 %  | 150  |
| Grain   | Strzegom Karmel 300        | 0.5 kg (9.9%)  | 70 %  | 299  |
| Grain   | Strzegom Czekoladowy jasny | 0.15 kg (3%)   | 68 %  | 400  |
| Grain   | Strzegom Barwiący          | 0.15 kg (3%)   | 68 %  | 1300 |
| Adjunct | śliwka Suska Sechłońska    | 0.25 kg (5%)   | --- % | ---  |

## 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

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