

Porter z wędzoną śliwką

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **45**
- SRM **64**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (46.6%)	90 %	621
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (46.6%)	80 %	---
Sugar	cukier trzcinowy	0.25 kg (6.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre

Extras

Type	Name	Amount	Use for	Time
Other	wędzona śliwka	250 g	Boil	60 min
Other	wędzona śliwka	250 g	Secondary	10 day(s)
Other	płatki owsiane	500 g	Boil	40 min