

porter ze sliwka sechlonska

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **25**
- SRM **33.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42.4 liter(s)**
- Total mash volume **54.5 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 **42.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **48.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 9 kg (68.7%) | 80 % | 7 |
| Grain | Weyermann - Carafa I | 1 kg (7.6%) | 70 % | 170 |
| Grain | Simpsons - Aromatic Malt | 1 kg (7.6%) | 82.5 % | 350 |
| Grain | Briess - Chocolate Malt | 0.6 kg (4.6%) | 60 % | 380 |
| Grain | Briess - Dark Chocolate Malt | 0.2 kg (1.5%) | 60 % | 900 |
| Grain | Barwiący | 0.3 kg (2.3%) | 55 % | 985 |
| Sugar | cukier | 1 kg (7.6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-------|--------|--------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |
|-------------|-----|-------|--------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------|--------|---------|--------|
| Other | śliwka suska sechlonska | 120 g | Boil | 15 min |

Notes

- 1 fermentor 20l 1.060 sg
 - 2 fermentor 19l 1.055 sg
 - 3 fermentor 17l 1.50 sg tylko tez ze sliwka
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