

## Porter ze śliwką

- Gravity **24 BLG**
- ABV ---
- IBU **55**
- SRM **67.9**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.6 kg (50.7%)	79 %	7
Grain	Strzegom Monachijski typ II	1.5 kg (21.1%)	79 %	22
Grain	Strzegom Karmel 30	0.5 kg (7%)	75 %	30
Grain	Strzegom Karmel 300	0.5 kg (7%)	70 %	299
Grain	Strzegom Karmel 600	0.25 kg (3.5%)	68 %	1300
Grain	Jęczmień palony	0.25 kg (3.5%)	55 %	985
Grain	Carabelge	0.2 kg (2.8%)	80 %	30
Grain	Abbey Castle	0.3 kg (4.2%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	90 min	10 %
Boil	Sybilla	30 g	30 min	6.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Suska Sechlońska	500 g	Boil	15 min

## Notes

- Studzenie do temperatury poniżej 20 stopni C, zadanie drożdży.

Fermentacja burzliwa - do 4 tygodni dni w temperaturze 10-12 stopni C do 7 BLG, fermentacja cicha w temperaturze 6-8 stopni C około 2-3 tygodnie do 6,5 BLG, rozlew do butelek, leżakowanie minimum 4-6 tygodni w temperaturze 5-8 stopni.

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