

Śliwkowy Porter Imperialny

- Gravity **29.3 BLG**
- ABV ---
- IBU **69**
- SRM **34.1**
- 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 **18.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 6 kg (73.2%) | 79 % | 16 |
| Grain | Strzegom Karmel 600 | 0.5 kg (6.1%) | 68 % | --- |
| Grain | Strzegom Pszeniczny | 0.5 kg (6.1%) | 81 % | --- |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (6.1%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.2 kg (2.4%) | 55 % | --- |
| Grain | Płatki owsiane | 0.5 kg (6.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 50 g | 85 min | 7 % |
| Boil | East Kent Goldings | 50 g | 15 min | 5.1 % |
| Boil | lunga | 30 g | 85 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|-------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |
| Saflager W 34/70 | Lager | Slant | 250 ml | I pokolenie |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|---------|--------|
| Other | suska sechlońska | 1000 g | Boil | 15 min |