

Śliwkowy porter

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **68.3**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking czekoladowy ciemny	0.4 kg (13.3%)	80 %	900
Grain	Viking Pilsner malt	0.7 kg (23.3%)	82 %	4
Grain	Viking barwiący	0.4 kg (13.3%)	80 %	1450
Grain	Viking Pale Ale malt	1 kg (33.3%)	80 %	5
Grain	Cara Gold Castlemalting	0.5 kg (16.7%)	78 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	5 g	40 min	15.3 %
Boil	Fuggles	5 g	40 min	4.5 %
Aroma (end of boil)	Summit	10 g	5 min	15.3 %
Aroma (end of boil)	Fuggles	15 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Suszone śliwka	400 g	Boil	45 min