

# Bourbon WA Baltic Porter With Plums

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **45**
- SRM **34**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **28.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (58.3%)	81 %	4
Grain	Monachijski	2 kg (23.3%)	80 %	16
Grain	Strzegom Karmel 600	0.5 kg (5.8%)	68 %	601
Grain	Karmelowy Jasny 30EBC	0.63 kg (7.3%)	75 %	30
Grain	Carafa	0.25 kg (2.9%)	70 %	664
Grain	Czekoladowy	0.2 kg (2.3%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager	Lager	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Dębowe Bourbon	50 g	Secondary	30 day(s)
Flavor	Śliwka/ Szwestka	600 g	Secondary	14 day(s)