

# Cervus PORTER z suską Sechlońską 26Blg

- Gravity **25.9 BLG**
- ABV ---
- IBU **40**
- SRM **40.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **5 %**
- Size with trub loss **73.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **88.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **124.1 liter(s)**
- Total mash volume **157.2 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **124.1 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **-2.5 liter(s)** of **76C** water or to achieve **88.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	24.5 kg (70.3%)	79 %	6
Grain	Strzegom Karmel 150	3.5 kg (10%)	75 %	150
Grain	Strzegom Karmel 300	3.5 kg (10%)	70 %	299
Grain	Strzegom Czekoladowy jasny	1.05 kg (3%)	68 %	400
Grain	Strzegom Barwiący	0.55 kg (1.6%)	68 %	1300
Adjunct	śliwka Suska Sechlońska	1.75 kg (5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	175 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Liquid	700 ml	Safale

## Extras

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

Type	Name	Amount	Use for	Time
Flavor	śliwka Suska Sechłońska	875 g	Boil	15 min
Flavor	śliwka Suska Sechłońska	875 g	Secondary	5 day(s)