

Plum Porter

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **25**
- SRM **40.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Pilzneński | 2.5 kg (41.3%) | 81 % | 4 |
| Grain | Monachijski | 2.7 kg (44.6%) | 80 % | 16 |
| Grain | Strzegom Czekoladowy ciemny | 0.35 kg (5.8%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.1 kg (1.7%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.4 kg (6.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 40 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| Lallemand Diamond Lager | Ale | Slant | 150 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Flavor | wędzona śliwka | 700 g | Secondary | 10 day(s) |