

Porter bałtycki ze śliwką 32l

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **20**
- SRM **27.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **32.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37.5 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (26.1%)	80 %	16
Grain	Strzegom Wiedeński	3.8 kg (33%)	79 %	10
Grain	Strzegom Karmel 30	0.35 kg (3%)	75 %	30
Grain	Strzegom Karmel 600	0.4 kg (3.5%)	68 %	601
Grain	Czekoladowy	0.45 kg (3.9%)	60 %	788
Dry Extract	WES ekstrakt słodowy jasny	0.1 kg (0.9%)	80 %	621
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (29.6%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Suszone śliwki	700 g	Secondary	7 day(s)
Spice	Wanilia 2 laski	10 g	Secondary	7 day(s)