

## porter ze śliwką

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **29.6**
- Style **Brown 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.9 liter(s)**

### Steps

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

### Mash step by step

- Heat up **7.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (61%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.15 kg (4.6%)	75 %	30
Grain	Strzegom Czekoladowy 1200	0.13 kg (4%)	68 %	1202
Grain	Jęczmień palony	0.2 kg (6.1%)	55 %	985
Dry Extract	WES ekstrakt słodowy jasny	0.8 kg (24.4%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	15 g	60 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	wędzona śliwka	740 g	Secondary	7 day(s)