

# Porter ze śliwką

---

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **11**
- SRM **26.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (6.3%)	80 %	5
Grain	Żytni	0.5 kg (6.3%)	85 %	8
Grain	Viking Vienna Malt	5 kg (62.5%)	79 %	7
Grain	Monachijski Ciemny Steinbach	1 kg (12.5%)	100 %	30
Grain	Caraaroma	0.5 kg (6.3%)	78 %	400
Grain	Strzegom Czekoladowy jasny	0.5 kg (6.3%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %