

PORTER ZE ŚLIWKĄ

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **35**
- SRM **31.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|--------|------|
| Grain | Wiedeński | 5 kg (60.6%) | 79 % | 10 |
| Grain | Monachijski typ II | 2 kg (24.2%) | 79 % | 22 |
| Grain | Caramunich Typ II | 0.5 kg (6.1%) | 73 % | 120 |
| Grain | Special B | 0.5 kg (6.1%) | 65.2 % | 315 |
| Grain | Carafa Special II | 0.25 kg (3%) | 70 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 45 min | 7.9 % |
| Boil | Saaz | 50 g | 8 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Lallemand Nottingham | Ale | Dry | 22 g | LalBrew |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|--------|-----------|-----------|
| Flavor | Śliwki mrożone | 1200 g | Secondary | 11 day(s) |
| Fining | Mech irlandzki | 5 g | Boil | 60 min |