

# Śliwkowy Porter Imperialny

- Gravity **29.3 BLG**
- ABV ---
- IBU **69**
- SRM **34.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **18.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	6 kg (73.2%)	79 %	16
Grain	Strzegom Karmel 600	0.5 kg (6.1%)	68 %	---
Grain	Strzegom Pszeniczny	0.5 kg (6.1%)	81 %	---
Grain	Strzegom Czekoladowy jasny	0.5 kg (6.1%)	68 %	400
Grain	Jęczmień palony	0.2 kg (2.4%)	55 %	---
Grain	Płatki owsiane	0.5 kg (6.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	85 min	7 %
Boil	East Kent Goldings	50 g	15 min	5.1 %
Boil	lunga	30 g	85 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis
Saflager W 34/70	Lager	Slant	250 ml	I pokolenie

## Extras

Type	Name	Amount	Use for	Time
Other	suska sechlońska	1000 g	Boil	15 min