

# 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 |