

Porter z wędzona sliwka

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **33**
- SRM **31.5**
- 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 **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (56.8%)	80 %	5
Grain	Strzegom Monachijski typ I	0.9 kg (10.2%)	79 %	16
Grain	Strzegom Monachijski typ II	0.9 kg (10.2%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.9 kg (10.2%)	73 %	120
Grain	Caraaroma	0.7 kg (8%)	78 %	400
Grain	Strzegom Barwiący	0.1 kg (1.1%)	68 %	1300
Grain	Brown Malt (British Chocolate)	0.3 kg (3.4%)	70 %	128

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa german lager w35	Lager	Dry	23 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Wędzona śliwka	200 g	Secondary	---