

# PORTER ZE ŚLIWKĄ

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **32**
- SRM **33.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.9 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 **14.2 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 **3.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński	2.5 kg (52.9%)	79 %	10
Grain	Monachijski typ II	1 kg (21.2%)	79 %	22
Grain	Caramunich Typ II	0.25 kg (5.3%)	73 %	120
Grain	Special B	0.25 kg (5.3%)	65.2 %	315
Grain	Carafa Special II	0.125 kg (2.6%)	70 %	1150
Grain	caraaroma	0.1 kg (2.1%)	78 %	400
Grain	Płatki owsiane	0.5 kg (10.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	45 min	7.9 %
Boil	Saaz	25 g	8 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	śliwki suszone	150 g	Boil	15 min
Flavor	suska sechlońska	50 g	Boil	5 min