

Śliwkowy porter

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **68.3**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking czekoladowy ciemny | 0.4 kg (13.3%) | 80 % | 900 |
| Grain | Viking Pilsner malt | 0.7 kg (23.3%) | 82 % | 4 |
| Grain | Viking barwiący | 0.4 kg (13.3%) | 80 % | 1450 |
| Grain | Viking Pale Ale malt | 1 kg (33.3%) | 80 % | 5 |
| Grain | Cara Gold Castlemalting | 0.5 kg (16.7%) | 78 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Summit | 5 g | 40 min | 15.3 % |
| Boil | Fuggles | 5 g | 40 min | 4.5 % |
| Aroma (end of boil) | Summit | 10 g | 5 min | 15.3 % |
| Aroma (end of boil) | Fuggles | 15 g | 5 min | 4.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | Suszona śliwka | 400 g | Boil | 45 min |