

Porter bałtycki ze śliwką 32l

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **20**
- SRM **27.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **32.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37.5 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Monachijski | 3 kg (26.1%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 3.8 kg (33%) | 79 % | 10 |
| Grain | Strzegom Karmel 30 | 0.35 kg (3%) | 75 % | 30 |
| Grain | Strzegom Karmel 600 | 0.4 kg (3.5%) | 68 % | 601 |
| Grain | Czekoladowy | 0.45 kg (3.9%) | 60 % | 788 |
| Dry Extract | WES ekstrakt słodowy jasny | 0.1 kg (0.9%) | 80 % | 621 |
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (29.6%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|-----------|----------|
| Other | Suszone śliwki | 700 g | Secondary | 7 day(s) |
| Spice | Wanilia 2 laski | 10 g | Secondary | 7 day(s) |