

Porter śliwkiwy

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **30**
- SRM **13.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **36.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **39.9 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **73 C**, Time **20 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **59.6C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **73C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **36.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5.5 kg (46.6%) | 80.5 % | 2 |
| Grain | Monachijski | 4.5 kg (38.1%) | 80 % | 16 |
| Grain | Strzegom Karmel 30 | 0.6 kg (5.1%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.4 kg (3.4%) | 70 % | 299 |
| Grain | Carahell | 0.4 kg (3.4%) | 77 % | 26 |
| Sugar | Cukier muscovado ciemny | 0.4 kg (3.4%) | 100 % | 28 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Hallertauer Taurus | 33 g | 70 min | 13 % |
| Boil | Lublin (Lubelski) | 40 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|--------|--------|------------|
| WLP940 - Mexican Lager Yeast | Lager | Liquid | 400 ml | White Labs |

Notes

- 0,5 kg suszonych śliwek węgerek.
Porzywka dla drożdży
Mech irlandzki
Lactol 4 ml do wysładzania.
May 8, 2022, 9:39 AM
- Przelany na lagerowanie OG 1018
15.06.2022.
4 stopnie C
Jun 17, 2022, 3:52 PM