

Porter śliwkowy

- Gravity **19.2 BLG**
- ABV ---
- IBU **34**
- SRM **25.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 1 kg (14%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.5%) | 75 % | 150 |
| Grain | Abbey Malt Weyermann | 0.25 kg (3.5%) | 75 % | 45 |
| Grain | Strzegom Karmel 300 | 0.25 kg (3.5%) | 70 % | 299 |
| Grain | Pszeniczny | 1 kg (14%) | 85 % | 4 |
| Grain | Strzegom Pale Ale | 2 kg (28%) | 79 % | 6 |
| Grain | Wheat, Flaked | 0.4 kg (5.6%) | 77 % | 4 |
| Grain | Strzegom Czekoladowy 400 | 0.3 kg (4.2%) | 68 % | 400 |
| Liquid Extract | Strzegom | 1.7 kg (23.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Oktawia | 25 g | 60 min | 7.1 % |
| Aroma (end of boil) | Oktawia | 25 g | 10 min | 7.1 % |
| Boil | Oktawia | 25 g | 30 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Other | suszone śliwki | 180 g | Boil | 15 min |