

Porter z wędzoną śliwką

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **15**
- SRM **72.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **40 min**
- Evaporation rate **5 %/h**
- Boil size **23.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	3.4 kg (63%)	80 %	621
Liquid Extract	Brewkit silesian porter	1.7 kg (31.5%)	80 %	---
Sugar	Cukier Biały	0.3 kg (5.6%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	30 min	3.7 %
Boil	Marynka	15 g	30 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	7 g	Fermentis Division of S.I.Lesaffre

Extras

Type	Name	Amount	Use for	Time
Other	wędzona śliwka	500 g	Boil	20 min
Other	wędzona śliwka	500 g	Primary	10 day(s)
Other	wędzona śliwka	500 g	Secondary	10 day(s)
Spice	Kamis - do wypieków korzennych	20 g	Secondary	---