

PUCHACZ - IMPERIAL DRYED PLUM BALTIC PORTER

- Gravity **31.8 BLG**
- ABV ---
- IBU **120**
- SRM **70.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Sparge using **-0.2 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (60.6%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (12.1%)	79 %	10
Grain	Red Crystal	1 kg (12.1%)	79 %	400
Grain	Jęczmień palony	0.25 kg (3%)	55 %	985
Grain	Diastatyczny	1 kg (12.1%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Mosaic	40 g	60 min	10 %
Boil	Citra	35 g	60 min	12 %
Aroma (end of boil)	Jarrylo	30 g	20 min	15 %
Aroma (end of boil)	Crystal	20 g	20 min	4.5 %
Dry Hop	Amarillo	30 g	10 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	23 g	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwki suszone	1000 g	Primary	16 day(s)
Spice	Płatki dębowe cherry	50 g	Primary	16 day(s)