

# Bałtyk ze śliwką

- Gravity **25.7 BLG**
- ABV ---
- IBU **56**
- SRM **32.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **32.3 liter(s)**
- Total mash volume **47 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **32.3 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (34%)	85 %	7
Grain	Strzegom Monachijski typ I	5 kg (34%)	79 %	16
Grain	Pilzneński	2 kg (13.6%)	81 %	4
Grain	Peat Smoked Malt	1.3 kg (8.8%)	74 %	6
Grain	Caraaroma	0.3 kg (2%)	78 %	400
Grain	Weyermann pszeniczny jasny	0.5 kg (3.4%)	80 %	6
Grain	Jęczmień palony	0.1 kg (0.7%)	55 %	985
Grain	Dark Crystal	0.5 kg (3.4%)	75 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	60 min	8.5 %
Boil	Marynka	50 g	60 min	10.5 %
Boil	Lubelski	20 g	60 min	3.5 %
Aroma (end of boil)	Lubelski	30 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager	Lager	Slant	700 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Suska sechlońska	1500 g	Boil	10 min
Fining	mech irlandzki	7 g	Boil	15 min

## Notes

- Śliwki nie dawać na burzliwą.  
*May 10, 2016, 8:20 PM*