

# Porter Bałtycki ze śliwką

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **39**
- SRM **30.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13.7 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (58.1%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (23.3%)	79 %	22
Grain	Strzegom Karmel 30	0.25 kg (5.8%)	75 %	30
Grain	Strzegom Karmel 300	0.25 kg (5.8%)	70 %	299
Grain	Caraaroma	0.2 kg (4.7%)	78 %	400
Grain	Strzegom pszenica prażona	0.05 kg (1.2%)	70 %	1000
Grain	Strzegom Barwiący	0.05 kg (1.2%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	14 g	80 min	10 %
Boil	Magnum	6 g	80 min	11.5 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	0 min	4 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwka suszona	150 g	Boil	15 min

### Notes

- słody ciemne wsypujemy na 10 min przy przerwie 72 stopnie
- wysładzanie w 8L wody o temperaturze 75st C.

Śliwka suszona 150g dodajemy na ostatnie 15 min gotowania brzezki  
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