

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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