

Porter Bałtycki śliwka w czekoladzie

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **34**
- SRM **33.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.3 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (39%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (39%)	79 %	16
Grain	Strzegom Monachijski typ II	0.6 kg (7.8%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (6.5%)	73 %	120
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.9%)	68 %	1200
Grain	Strzegom Karmel 300	0.3 kg (3.9%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Hallertau Tradition	30 g	30 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	250 ml	Fermentum Mobile

Notes

- Sól czekoladowy dodany przed Mash out. Na ostatnie 20min gotowania 200gr śliwki suszonej . Nagazownie 2.2
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