

# Śliwka Bałtycka

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **42**
- SRM **44.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 3.5 kg (42.4%) | 79 %  | 7    |
| Grain | Strzegom Monachijski typ II | 2.5 kg (30.3%) | 79 %  | 22   |
| Grain | Biscuit Malt                | 0.25 kg (3%)   | 79 %  | 45   |
| Grain | Strzegom Karmel 30          | 0.25 kg (3%)   | 75 %  | 30   |
| Grain | Strzegom Karmel 300         | 0.25 kg (3%)   | 70 %  | 299  |
| Grain | Strzegom Karmel 600         | 0.5 kg (6.1%)  | 68 %  | 1300 |
| Grain | Płatki owsiane              | 1 kg (12.1%)   | --- % | ---  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |
| Boil    | Sybilla | 25 g   | 30 min | 6.5 %      |
| Boil    | Sybilla | 25 g   | 10 min | 6.5 %      |

## Yeasts

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

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 250 ml | Fermentis  |

### Extras

| Type  | Name           | Amount | Use for   | Time     |
|-------|----------------|--------|-----------|----------|
| Other | Śliwka suszona | 250 g  | Boil      | 30 min   |
| Other | Śliwka suszona | 250 g  | Boil      | 15 min   |
| Other | Śliwka suszona | 500 g  | Secondary | 7 day(s) |