

## #49 Cherry Baltic Porter

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **65**
- SRM **59.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **2 %**
- Size with trub loss **11.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (45.5%)	81 %	4
Grain	Monachijski	1 kg (22.7%)	80 %	16
Grain	Caramel/Crystal Malt - 120L	0.2 kg (4.5%)	72 %	236
Grain	Special B Malt	0.2 kg (4.5%)	65.2 %	315
Grain	Carafa	0.1 kg (2.3%)	70 %	664
Grain	Strzegom Czekoladowy ciemny	0.5 kg (11.4%)	68 %	1200
Grain	Rye, Flaked	0.4 kg (9.1%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	30 g	30 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	23 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie (bez pestek, rozgniecione)	1500 g	Secondary	5 day(s)