

## Porter Bałtycki (śliwka)

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **31**
- SRM **51**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **6.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8.4 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **6 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **6.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (41.7%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (41.7%)	79 %	16
Grain	Caraaroma	0.1 kg (4.2%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (8.3%)	68 %	1100
Grain	Strzegom Karmel 300	0.1 kg (4.2%)	70 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	7.4 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwka suszona	75 g	Boil	15 min
Flavor	Śliwka wędzona (Suska sechłońska)	25 g	Boil	10 min