

Porter Bałtycki (śliwka)

- 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 % |
| Boil | Marynka | 10 g | 10 min | 7.4 % |

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 |