

## Portret wędzone owoce

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **44**
- SRM **73.7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (30.6%)	80 %	7
Grain	Monachijski	0.5 kg (10.2%)	80 %	16
Grain	Słód Cookie biling malt	0.5 kg (10.2%)	--- %	---
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5.1%)	68 %	1200
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (5.1%)	79 %	400
Grain	Strzegom Karmel 150	0.25 kg (5.1%)	75 %	150
Grain	Strzegom Barwiący	0.4 kg (8.2%)	68 %	1300
Grain	Płatki owsiane	0.25 kg (5.1%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (5.1%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.1%)	68 %	400
Adjunct	Śliwka	0.5 kg (10.2%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	45 min	7 %

Boil	lunga	20 g	60 min	11 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Us-04	Lager	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Wędzone owoce	50 g	Boil	60 min
Spice	Śliwka wędzona	200 g	Secondary	5 day(s)
Flavor	Cukier z wanilią	22 g	Boil	60 min