

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 **BREWNESS.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)