

# Baltic Porter z wędzoną śliwką

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **36**
- SRM **33.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (34.6%)	80 %	6
Grain	Płatki owsiane	1 kg (19.2%)	60 %	3
Grain	Strzegom Monachijski typ II	0.7 kg (13.5%)	79 %	22
Grain	Strzegom Wiedeński	0.5 kg (9.6%)	79 %	10
Grain	Strzegom Pszeniczny	0.4 kg (7.7%)	81 %	6
Grain	Strzegom Pilzneński	0.3 kg (5.8%)	80 %	4
Grain	Jęczmień prażony viking malt	0.2 kg (3.8%)	55 %	900
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.9%)	68 %	1200
Grain	Special B Malt	0.2 kg (3.8%)	65.2 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	25 g	60 min	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	wędzona śliwka	400 g	Secondary	14 day(s)
Flavor	wiśnie mrożone	400 g	Secondary	14 day(s)