

# Maple, Buckwheat honney, Dried plum Baltic Porter

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **37**
- SRM **25.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.5 liter(s)**
- Total mash volume **40.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **30.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount         | Yield  | EBC  |
|----------------|---------------------------------|----------------|--------|------|
| Grain          | Strzegom Monachijski typ II     | 4 kg (35.9%)   | 79 %   | 22   |
| Grain          | Pilzneński                      | 5 kg (44.8%)   | 81 %   | 4    |
| Grain          | Special B Malt                  | 0.15 kg (1.3%) | 65.2 % | 315  |
| Grain          | Strzegom Barwiący               | 0.25 kg (2.2%) | 68 %   | 1300 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 1 kg (9%)      | 70 %   | 40   |
| Grain          | Strzegom Karmel 300             | 0.25 kg (2.2%) | 70 %   | 299  |
| Grain          | Strzegom Golden Ale             | 0.5 kg (4.5%)  | 80 %   | 10   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 60 g   | 50 min | 11 %       |

## Yeasts

| Name          | Type  | Form  | Amount  | Laboratory                         |
|---------------|-------|-------|---------|------------------------------------|
| Saflager S-23 | Lager | Slant | 1000 ml | Fermentis Division of S.I.Lesaffre |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Flavor | śliwka suszona | 150 g  | Boil    | 10 min |