

Porter Bałtycki ze śliwką

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **39**
- SRM **30.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (58.1%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (23.3%)	79 %	22
Grain	Strzegom Karmel 30	0.25 kg (5.8%)	75 %	30
Grain	Strzegom Karmel 300	0.25 kg (5.8%)	70 %	299
Grain	Caraaroma	0.2 kg (4.7%)	78 %	400
Grain	Strzegom pszenica prażona	0.05 kg (1.2%)	70 %	1000
Grain	Strzegom Barwiący	0.05 kg (1.2%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	14 g	80 min	10 %
Boil	Magnum	6 g	80 min	11.5 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	0 min	4 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwka suszona	150 g	Boil	15 min

Notes

- słody ciemne wsypujemy na 10 min przy przerwie 72 stopnie
- wysładzanie w 8L wody o temperaturze 75st C.

Śliwka suszona 150g dodajemy na ostatnie 15 min gotowania brzezki
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