

Baltic ze śliwką wędzoną

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **42**
- SRM **26.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (51.3%)	--- %	---
Grain	Strzegom Pilzneński	1.5 kg (15.4%)	--- %	---
Grain	Monachijski	1.5 kg (15.4%)	80 %	16
Grain	Słód Wędzony Steinbach	0.5 kg (5.1%)	80 %	5
Grain	Strzegom Bursztynowy	0.2 kg (2.1%)	70 %	49
Grain	Strzegom Karmel 300	0.3 kg (3.1%)	70 %	299
Grain	Viking melanoidynowy	0.3 kg (3.1%)	75 %	60
Grain	Fawcett - Pale Chocolate	0.25 kg (2.6%)	71 %	600
Grain	black bestmalz	0.2 kg (2.1%)	--- %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka wędzona	1200 g	Secondary	30 day(s)

Notes

- około 8 litrów czystego porteru

do 12 litrów dodane 1200 g śliwki wędzonej na ferm. cichą
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