

FPD III - PORTER BAŁTYCKI ZE ŚLIWKĄ SUSZONĄ

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **41**
- SRM **36**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **30.3 liter(s)**

Steps

- Temp **64 C**, Time **10 min**
- Temp **67 C**, Time **90 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **90 min** at **67C**
- Keep mash **30 min** at **70C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (34.7%)	79 %	15
Grain	Strzegom Wiedeński	3 kg (34.7%)	79 %	5
Grain	Pilzneński	1 kg (11.6%)	81 %	4
Grain	Caraaroma	0.25 kg (2.9%)	78 %	400
Grain	Strzegom Karmel 300	0.25 kg (2.9%)	70 %	299
Grain	Karmelowy Jasny 30EBC	0.5 kg (5.8%)	75 %	30
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2.9%)	68 %	1000
Grain	Jęczmień palony	0.15 kg (1.7%)	55 %	1150
Grain	Strzegom Karmel 150	0.25 kg (2.9%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.8 %
Boil	Sladek	20 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwka suszona	100 g	Secondary	21 day(s)