

# 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