

Porter Bałtycki śliwka w czekoladzie

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **34**
- SRM **33.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.3 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński | 3 kg (39%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 3 kg (39%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (7.8%) | 79 % | 22 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (6.5%) | 73 % | 120 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3.9%) | 68 % | 1200 |
| Grain | Strzegom Karmel 300 | 0.3 kg (3.9%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.8 % |
| Boil | Hallertau Tradition | 30 g | 30 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 250 ml | Fermentum Mobile |

Notes

- Sólód czekoladowy dodany przed Mash out. Na ostatnie 20min gotowania 200gr śliwki suszonej . Nagazownie
2.2
Jan 7, 2022, 12:02 AM