

Porter Bałtycki ze śliwką wędzoną

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **35**
- SRM **37.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **31.3 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Minich	4.5 kg (60.4%)	80.5 %	16
Grain	Strzegom Wiedeński	1.2 kg (16.1%)	79 %	10
Grain	Strzegom Monachijski typ II	0.7 kg (9.4%)	79 %	22
Grain	Caramunich® typ I	0.7 kg (9.4%)	73 %	80
Grain	Weyermann - Carafa III Special	0.35 kg (4.7%)	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	60 min	17.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2633 Octoberfest Lager Blend	Lager	Liquid	200 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwka wędzona	500 g	Boil	10 min