

#191-192 Porter Bałtycki i Coffee Porter Bałtycki

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **47**
- SRM **37.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **15 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **34.7 liter(s)**
- Total mash volume **47.1 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **34.7 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Barke Munich	5 kg (39.7%)	78 %	20
Grain	Strzegom Wiedeński	5 kg (39.7%)	79 %	10
Grain	Weyermann Caramunich 3	0.5 kg (4%)	76 %	150
Grain	Caraaroma	0.5 kg (4%)	78 %	400
Grain	Płatki owsiane	0.3 kg (2.4%)	60 %	3
Grain	Fawcett - Pale Chocolate	0.5 kg (4%)	71 %	600
Grain	Czekoladowy	0.1 kg (0.8%)	60 %	788
Grain	Strzegom Karmel 300	0.25 kg (2%)	70 %	299
Grain	Strzegom Karmel 600	0.25 kg (2%)	68 %	601
Sugar	Candi Sugar, Clear	0.2 kg (1.6%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	lunga	70 g	50 min	11 %
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Yeasts

Name	Type	Form	Amount	Laboratory
WLP833 - German Bock Lager Yeast	Lager	Slant	1200 ml	White Labs

Notes

- Warka po fermentacji podzielona na pół, do jednej dodana kawa.
Aug 11, 2024, 7:48 AM