

Baltic Porter v2

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **58**
- SRM **35.5**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Munich I	2.5 kg (31.8%)	80 %	17
Grain	Weyermann - Munich II	1.5 kg (19.1%)	80 %	25
Grain	Weyermann - Wiedeński	2 kg (25.5%)	79 %	10
Liquid Extract	WES ekstrakt słodowy jasny	0.5 kg (6.4%)	80 %	45
Grain	CastleMalting - owsiany	0.25 kg (3.2%)	61 %	5
Grain	Caraaroma	0.3 kg (3.8%)	78 %	400
Grain	CastleMalting - Special B	0.3 kg (3.8%)	70 %	350
Grain	Weyermann - Caramunich® typ I	0.3 kg (3.8%)	73 %	80
Grain	Weyermann - Pszeniczny Czekoladowy	0.2 kg (2.5%)	73 %	1001
Dodany na mash out				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	30 min	13 %
Aroma (end of boil)	Magnum	25 g	15 min	13 %
Aroma (end of boil)	Magnum	25 g	10 min	13 %
Aroma (end of boil)	Magnum	25 g	5 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2007 Pilsen Lager	Lager	Slant	300 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Other	Pożywka dla drożdży	3 g	Boil	10 min
Fining	WHIRLFLOC	1.25 g	Boil	5 min
Flavor	Kostki dębowe z beczek po rumie	50 g	Primary	30 day(s)

Notes

- * Woda kranowa
 - * Brzeczka napowietrzona dwa razy
- Fermentacja miesiąc 7-10 st. C i miesiąc w 4 st. z kostkami
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