

# danzig

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **36**
- SRM **44.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **46.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Munich Malt	7 kg (59.8%)	80 %	18
<a href="http://marxam-enology.pl/pl/p/Slod-Munich-Typ-I-Weyermann-1kg-/2750">http://marxam-enology.pl/pl/p/Slod-Munich-Typ-I-Weyermann-1kg-/2750</a>				
Grain	Strzegom Wiedeński	2 kg (17.1%)	79 %	10
<a href="http://marxam-enology.pl/pl/p/Slod-WIEDENSKI-Viking-Malt-1kg/946">http://marxam-enology.pl/pl/p/Slod-WIEDENSKI-Viking-Malt-1kg/946</a>				
Grain	Briess - Munich Malt 20L	0.7 kg (6%)	74 %	39
<a href="http://marxam-enology.pl/pl/p/Slod-Munich-Typ-II-Weyermann-1kg-/2734">http://marxam-enology.pl/pl/p/Slod-Munich-Typ-II-Weyermann-1kg-/2734</a>				
Grain	Carafa III	1 kg (8.5%)	70 %	1034
Vorlauf !!!				
<a href="http://marxam-enology.pl/pl/p/Slod-CARAFa-typ-III-Weyermann-1kg-/2922">http://marxam-enology.pl/pl/p/Slod-CARAFa-typ-III-Weyermann-1kg-/2922</a>				
Grain	Słód Caramunich Typ II Weyermann	1 kg (8.5%)	73 %	120
Vorlauf !!!				
<a href="http://marxam-enology.pl/pl/p/Slod-CARAMUNICH-II-Weyermann-1kg-/2827">http://marxam-enology.pl/pl/p/Slod-CARAMUNICH-II-Weyermann-1kg-/2827</a>				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	25 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Ale	Dry	20 g	Fermentis
2 paczki w34/70 dla bałtyckiego dla imperialnego s-04 lub s-05 gęstwa				

## Extras

Type	Name	Amount	Use for	Time
Spice	kawa	150 g	Boil	1 min
<a href="http://www.piwo.org/topic/15015-warzymy-z-kawa/">http://www.piwo.org/topic/15015-warzymy-z-kawa/</a> wysterylizowac przez chwile i trzymac podczas chlodzenia				

## Notes

- zacieranie  
151°F (66°C) 60 minutes  
170°F (77°C) 15 minutes  
chmielenie 90 min

vorlauf

<http://goodbrew.pl/Blog/3/wszystko-co-powinienes-wiedziec-o-ciemnych-slodach>

<http://blog.homebrewing.pl/kiedy-dodawac-ciemne-slody/>

fermentacja 12 st

*Aug 28, 2017, 10:59 AM*