

Porter bałtycki

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **33**
- SRM **33.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **71 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Wiedeński	3.5 kg (61.4%)	79 %	8
Grain	Strzegom Monachijski typ I	1.5 kg (26.3%)	79 %	16
Grain	Strzegom Karmel 150	0.25 kg (4.4%)	75 %	150
Grain	Strzegom Karmel 600	0.25 kg (4.4%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.5%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	5 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	---

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	płatki debowe	20 g	Secondary	5 day(s)
Other	sliwka	50 g	Secondary	5 day(s)

Notes

- ciemne slody wrzamy 10 min przed koncem zacierania i zacieramy 5 minut w tem.55celcjusza
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