

Porter Bałtycki

- Gravity **20 BLG**
- ABV ---
- IBU **40**
- SRM **28.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **70 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **90 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński | 2 kg (22.7%) | 80 % | 12 |
| Grain | Strzegom Monachijski typ II | 3 kg (34.1%) | 80 % | 20 |
| Grain | Viking Pale Ale malt | 2 kg (22.7%) | 82 % | 7 |
| Grain | Strzegom Karmel 150 | 1 kg (11.4%) | 75 % | 150 |
| Grain | Biscuit Malt | 0.2 kg (2.3%) | 80 % | 45 |
| Grain | Strzegom Barwiący | 0.2 kg (2.3%) | 70 % | 1300 |
| Grain | Oats, Flaked | 0.4 kg (4.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 12 g | Fermentis |

Notes

- 21 dni burzliwa 10 oC
3 dni diacetylowa 16 oC
1-3 miesiące leżakowanie 0-4 oC
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