

Porter bałtycki

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **42**
- SRM **23**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **72 C**, Time **1 min**
- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **1 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (37.5%) | 79 % | 10 |
| Grain | Monachijski | 2.5 kg (31.3%) | 80 % | 16 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (12.5%) | 80 % | 20 |
| Grain | Caramunich® typ I | 0.7 kg (8.8%) | 73 % | 80 |
| Grain | Carahell | 0.5 kg (6.3%) | 77 % | 26 |
| Grain | Weyermann - Carafa I | 0.3 kg (3.8%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 70 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------|-------|-----|--------|-----------|
| Saflager S-23 | Lager | Dry | 11.5 g | fermentis |
| Saflager W 34/70 | Lager | Dry | 9 g | Fermentis |

Notes

- ok 3 tyg fermentacji burzliwej, i ok 3 tyg fermentacji cichej. przed rozlewem dodać 2,5 g drożdży świeżych i 6 g glukozy/l.
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