

porter baltycki

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **37**
- SRM **30**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **32.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Pilzneński | 5.4 kg (55.1%) | 81 % | 4 |
| Grain | Special B Malt | 0.3 kg (3.1%) | 65.2 % | 315 |
| Grain | Monachijski | 2.8 kg (28.6%) | 80 % | 16 |
| Grain | Briess - 2 Row Carapils Malt | 0.2 kg (2%) | 75 % | 3 |
| Grain | Biscuit Malt | 0.2 kg (2%) | 79 % | 45 |
| Grain | Strzegom Bursztynowy | 0.2 kg (2%) | 70 % | 49 |
| Grain | Carafa 1 | 0.25 kg (2.6%) | 70 % | 664 |
| Grain | Jęczmień palony | 0.25 kg (2.6%) | 55 % | 985 |
| Grain | Viking melanoidynowy | 0.2 kg (2%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Boil | Magnum | 10 g | 60 min | 13.5 % |

Yeasts

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

| | | | | |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 500 ml | Fermentum Mobile |
|------------------------|-------|--------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-----------|---|--------|-----------|-----------|
| Flavor | płatki dębowe amer. (mocno opiekane) | 50 g | Secondary | 14 day(s) |
| pół warki | | | | |