

# Porter Bałtycki - pierwsza próba

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **36**
- SRM **30**
- 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 **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.9 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **56.5C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński               | 3 kg (33.1%)   | 79 %  | 8    |
| Grain | Pilzneński                       | 1 kg (11%)     | 80 %  | 4    |
| Grain | Strzegom Monachijski typ I       | 2 kg (22.1%)   | 78 %  | 16   |
| Grain | Pszeniczny                       | 1 kg (11%)     | 82 %  | 4    |
| Grain | Strzegom Karmel 150              | 0.5 kg (5.5%)  | 75 %  | 150  |
| Grain | Strzegom Karmel 300              | 0.5 kg (5.5%)  | 70 %  | 299  |
| Grain | Słód Caramunich Typ II Weyermann | 0.35 kg (3.9%) | 73 %  | 120  |
| Grain | Płatki jęczmienne                | 0.5 kg (5.5%)  | 85 %  | 3    |
| Grain | Strzegom Czekoladowy ciemny      | 0.2 kg (2.2%)  | 65 %  | 1200 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 27 g   | 60 min | 14.9 %     |
| Boil    | Willamette             | 20 g   | 15 min | 4.5 %      |

|      |                   |      |        |     |
|------|-------------------|------|--------|-----|
| Boil | Lublin (Lubelski) | 10 g | 15 min | 3 % |
|------|-------------------|------|--------|-----|

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | ---        |

## Notes

- Fermentacja burzliwa 12\* 30 dni  
cicha 5\* 14 dni  
leżakowanie minimum 3 mies.  
*Mar 28, 2018, 7:53 PM*