

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 %
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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.
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