

# Porter bałtycki vol 1

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **62**
- SRM **26.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4.5 kg (57%)	80 %	16
Grain	Pilzneński	2.2 kg (27.8%)	81 %	4
Grain	Caramunich Typ II	0.3 kg (3.8%)	73 %	120
Grain	Specjal B	0.15 kg (1.9%)	70 %	120
Grain	Carafa II	0.35 kg (4.4%)	70 %	812
Grain	Płatki owsiane	0.4 kg (5.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	30 min	10 %
Boil	Lublin (Lubelski)	60 g	75 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W-30/70	Lager	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cukier Muscovado dark	300 g	Boil	75 min
Flavor	Wanilia	20 g	Secondary	14 day(s)

## Notes

- Zacieranie:  
63°C przez 40min + wszystkie słody prócz Carafa II, 24L wody  
72°C przez 15min  
72°C przez 15min +dosypanie Carafa II  
78°C przez 3min  
Wystadanie:  
Wystadanie 16L wody o temp 78°C

Nov 28, 2017, 6:26 PM