

Porter Bałtycki (wena)

- Gravity **22.5 BLG**
- ABV ---
- IBU **49**
- SRM **46.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

Steps

- Temp **50 C**, Time **1 min**
- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **30.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **50 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (49%)	80 %	7
Grain	Monachijski	1.5 kg (14.7%)	80 %	16
Grain	Strzegom Monachijski typ II	1 kg (9.8%)	79 %	22
Grain	Strzegom Karmel 150 (Caramunich)	1 kg (9.8%)	75 %	150
Grain	Caraaroma	0.7 kg (6.9%)	78 %	400
Grain	Carafa III	0.2 kg (2%)	70 %	1034
Grain	Płatki jęczmienne	0.8 kg (7.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Aroma (end of boil)	Lomik	40 g	20 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	3000 ml	Fermentum Mobile

Notes

- Zacieranie:

Słód Carafa III dodać w 76°C na ostatnie 10 minut

Jan 21, 2017, 11:00 AM

- Fermentacja:

Fermentacja burzliwa - 4 tygodnie

Fermentacja cicha 2 tygodnie

Rkstrakt końcowy 8Blg

Jan 21, 2017, 11:00 AM