

Porter Barycki

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **39**
- SRM **30.8**
- 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 **23.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński | 3 kg (36.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 4 kg (49%) | 79 % | 16 |
| Grain | Carahell | 0.7 kg (8.6%) | 77 % | 26 |
| Grain | Strzegom Jęczmień palony | 0.2 kg (2.5%) | 55 % | 1100 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.16 kg (2%) | 73 % | 1000 |
| Grain | Kawowy | 0.1 kg (1.2%) | 65 % | 500 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 25 g | 15 min | 4 % |
| Aroma (end of boil) | Marynka | 10 g | 0 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 100 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|---------|
| Water Agent | Kreda | 5 g | Mash | 100 min |
| Fining | Mech Irlandzki | 5 g | Boil | 15 min |

Notes

- Fermentowany w 15 st C.
Nov 12, 2017, 11:12 AM