

## porterek z bałtyku

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **32**
- SRM **34.3**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **140 min**
- Evaporation rate **10 %/h**
- Boil size **10 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **11.5 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **10 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (30.3%)	79 %	10
Grain	słód moinachijski jasny	0.5 kg (15.2%)	79 %	15
Grain	słód monachijski ciemny	0.8 kg (24.2%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.2 kg (6.1%)	75 %	30
Grain	Strzegom Czekoladowy jasny	0.15 kg (4.5%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.15 kg (4.5%)	68 %	950
Grain	Płatki owsiane	0.5 kg (15.2%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	4 g	50 min	14 %
Boil	Lublin (Lubelski)	10 g	40 min	3 %
Boil	Lublin (Lubelski)	20 g	30 min	3 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	7 g	-

## Notes

- fermentacja burzliwa 21 dni  
fermentacja cicha 3 miesiące  
Temperatura do 10 °C

nagazowanie niskie 2,1W  
2,0g na butelkę 0,5l  
1,5g na butelkę 0,33l  
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