

Solista - jeśli lata, to tylko raz...

- Gravity **19.7 BLG**
- ABV ---
- IBU **41**
- SRM **40**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **25 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.2 kg (56%)	85 %	7
Grain	Weyermann - Smoked Malt	2 kg (26.7%)	81 %	6
Grain	Caramunich Malt	0.3 kg (4%)	71.7 %	110
Grain	Fawcett - Chocolate Malt	0.5 kg (6.7%)	71.9 %	1000
Grain	Oats, Flaked	0.4 kg (5.3%)	80 %	2
Grain	Weyermann - Dark Wheat Malt	0.1 kg (1.3%)	85 %	14

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.6 %
Boil	Challenger	20 g	20 min	7 %
Boil	Challenger	30 g	5 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2206 Bavarian Lager	Lager	Slant	1000 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Spice	śliwka kalifornijska suszona	500 g	Primary	14 day(s)
Spice	Kakao	250 g	Secondary	14 day(s)
Fining	Mech irlandzki	3 g	Boil	15 min

Notes

- Kleikowanie płatków owsianych - 53-59 °C przez 20-30 minut. Schłodzić i dodać do pierwszej przerwy podczas zacierania.
Nov 24, 2015, 1:42 PM