

Viking nad Bałtykiem

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **27**
- SRM **27.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Steps

- Temp **55 C**, Time **5 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 **26.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Vienna Malt | 2.5 kg (28.4%) | 79 % | 9 |
| Grain | Viking Munich Malt I | 2.5 kg (28.4%) | 78 % | 14 |
| Grain | Viking Munich Malt II | 2.5 kg (28.4%) | 78 % | 20 |
| Grain | Strzegom Karmel 150 | 0.5 kg (5.7%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (2.8%) | 68 % | 400 |
| Grain | Strzegom Barwiący | 0.15 kg (1.7%) | 68 % | 1450 |
| Grain | płatki owsiane błyskawiczne | 0.4 kg (4.5%) | --- % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Chinook PL 9,1%AA | 25 g | 60 min | 9.1 % |
| Boil | Perle PL 8,9%AA | 25 g | 15 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|-------|--------|------------|
| S-23 | Lager | Slant | 111 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|-------|
| Fining | Whirlfloe T | 1.25 g | Boil | 5 min |

Notes

- Barwiący na koniec zacierania :-)
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