

# Zimowy Porter

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **42**
- SRM **21.4**
- 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 **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (36.2%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (29%)	79 %	20
Grain	Płatki jęczmienne	1 kg (14.5%)	80 %	3
Grain	Strzegom Wiedeński	0.8 kg (11.6%)	79 %	10
Grain	Strzegom Karmel 30	0.2 kg (2.9%)	75 %	35
Grain	Strzegom Karmel 150	0.2 kg (2.9%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.4%)	68 %	1200
Grain	Strzegom Barwiący	0.1 kg (1.4%)	68 %	1450

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	8.8 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	7.5 g	Fermentis
Gozdawa german lager W35	Lager	Dry	11.5 g	Gozdawa

### Extras

Type	Name	Amount	Use for	Time
Other	Śliwki suszone Eliot	500 g	Boil	15 min
Other	Daktyle	200 g	Boil	15 min
Spice	Cynamon cały	15 g	Boil	5 min
Spice	Wanilia laski	2 g	Secondary	14 day(s)

### Notes

- Słody ciemne na końcu, po prubie jodowej.

Drożdże 2 paczki - zostawić z nich 3-4 g do refermentacji.  
*Sep 6, 2017, 7:39 PM*