Baltic porter v1.0

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **38**
- SRM **34.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(28.2%)*	81 %	4
Grain	Strzegom Monachijski typ II	2 kg *(28.2%)*	79 %	22
Grain	Strzegom Wiedeński	1 kg *(14.1%)*	79 %	10
Grain	Strzegom Monachijski typ I	1 kg *(14.1%)*	79 %	16
Grain	Caramunich® typ I	0.2 kg *(2.8%)*	73 %	80
Grain	Castle Cafe	0.2 kg *(2.8%)*	75.5 %	480
Grain	Caraaroma	0.2 kg *(2.8%)*	78 %	400
Grain	Żytni	0.2 kg *(2.8%)*	85 %	8
Grain	Weyermann - Czekoladowy Żytni	0.2 kg *(2.8%)*	68 %	601
Grain	Weyermann - Carafa Special III	0.1 kg *(1.4%)*	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	15.5 %
Aroma (end of boil)	Marynka	20 g	10 min	7 %

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Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	10 min

Notes

- Modyfikacja wody do zacierania - 17l:
  - 8g kredy
  - 2g soli epsom

  Modyfikacja wody do wysładzania - 18l:
  - 1ml kwasu mlekowego 80%
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