Porter Bałtycki czekoladowo--kosowy

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **32**
- SRM **26.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **1.72 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **81.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking - monachijski	4.5 kg *(43.3%)*	78 %	13
Grain	Viking - pilzneńsk	2.5 kg *(24%)*	82 %	4
Grain	Płatki owsiane	0.5 kg *(4.8%)*	80 %	3
Grain	Weyermann - Carahell	0.5 kg *(4.8%)*	77 %	26
Grain	Weyermann - Caramunich typ I	0.3 kg *(2.9%)*	73 %	90
Grain	Weyermann - Special W	0.3 kg *(2.9%)*	70 %	300
Grain	Weyermann - Carafa II	0.2 kg *(1.9%)*	70 %	1150
Grain	Weyermann - Carafa III	0.04 kg *(0.4%)*	70 %	1400
Grain	Jęczmień palony	0.06 kg *(0.6%)*	55 %	1150
Liquid Extract	Ekstrakt słodowy jasny	1 kg *(9.6%)*	76 %	15
Grain	Płatki żytnie	0.5 kg *(4.8%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %

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Boil	Lublin (Lubelski)	30 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Kakao ziarno kruszone, Peru, tłuszcz 50 %	144 g	Secondary	---
Flavor	Kakao prażone, nibsy ziarno kruszone, Meksyk	224 g	Secondary	---
Flavor	Chipsy kokosowe naturalne	1150 g	Secondary	---

Notes

- 1. 250 ml gęsty to zdecydowanie za dużo, wystarczy 100 ml
  2. Za dużo drożdży - można zmniejszyć do 70 g
  2. Chmielu goryczkowego nie zwiększać.
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