PORTER BAŁTYCKI 12.2023

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **33**
- SRM **46.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **26.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **2 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.5 kg *(23.6%)*	80.5 %	4
Grain	BESTMALZ - Best Minich	2.5 kg *(23.6%)*	80.5 %	16
Grain	BESTMALZ - Best Vienna	2.5 kg *(23.6%)*	80.5 %	9
Liquid Extract	Gozdawa ekstrakt słodowy ciemny	1.7 kg *(16%)*	80 %	650
Grain	Strzegom Czekoladowy 400	0.2 kg *(1.9%)*	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.1 kg *(0.9%)*	68 %	1200
Grain	Strzegom Karmel 600	0.1 kg *(0.9%)*	68 %	601
Grain	Strzegom Karmel 300	0.2 kg *(1.9%)*	70 %	299
Grain	Płatki owsiane	0.8 kg *(7.5%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid

Boil	Marynka	25 g	60 min	10 %
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	600 ml	Fermentis

Extras

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

Notes

- ekstrakt na ostatnie 15 min gotowania
  ciemne słody na koniec zacierania
  Dec 11, 2023, 9:17 PM

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