

## Porter Bałtycki (wena)

- Gravity **22.5 BLG**
- ABV ---
- IBU **49**
- SRM **46.7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

### Steps

- Temp **50 C**, Time **1 min**
- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **30.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **50 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt           | 5 kg (49%)     | 80 %  | 7    |
| Grain | Monachijski                      | 1.5 kg (14.7%) | 80 %  | 16   |
| Grain | Strzegom Monachijski typ II      | 1 kg (9.8%)    | 79 %  | 22   |
| Grain | Strzegom Karmel 150 (Caramunich) | 1 kg (9.8%)    | 75 %  | 150  |
| Grain | Caraaroma                        | 0.7 kg (6.9%)  | 78 %  | 400  |
| Grain | Carafa III                       | 0.2 kg (2%)    | 70 %  | 1034 |
| Grain | Płatki jęczmienne                | 0.8 kg (7.8%)  | 85 %  | 3    |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 60 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lomik   | 40 g   | 20 min | 3.8 %      |

### Yeasts

| Name                 | Type  | Form  | Amount  | Laboratory       |
|----------------------|-------|-------|---------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 3000 ml | Fermentum Mobile |

## Notes

- Zacieranie:

Słód Carafa III dodać w 76°C na ostatnie 10 minut

*Jan 21, 2017, 11:00 AM*

- Fermentacja:

Fermentacja burzliwa - 4 tygodnie

Fermentacja cicha 2 tygodnie

Rkstrakt końcowy 8Blg

*Jan 21, 2017, 11:00 AM*