

Grodziski porter bałtycki

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **35**
- SRM **33.7**
- 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 **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|--------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3.5 kg (53%) | 80 % | 3 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (22.7%) | 79 % | 16 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (7.6%) | 76 % | 150 |
| Grain | Caramunich® typ I | 0.5 kg (7.6%) | 73 % | 80 |
| Grain | Special B Malt | 0.3 kg (4.5%) | 65.2 % | 315 |
| Grain | Jęczmień palony | 0.15 kg (2.3%) | 55 % | 985 |
| Grain | Weyermann - Chocolate Wheat | 0.15 kg (2.3%) | 74 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 28.5 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------|-------|-------|--------|-----------|
| Saflager W 34/70 | Lager | Slant | 750 ml | Fermentis |
|------------------|-------|-------|--------|-----------|