

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	Iunga	28.5 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Slant	750 ml	Fermentis
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