

Baltic porter v1.0

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **39**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (35.9%)	81 %	4
Grain	Strzegom Monachijski typ II	1.4 kg (21.9%)	79 %	22
Grain	Strzegom Wiedeński	1.2 kg (18.7%)	79 %	10
Grain	Strzegom Monachijski typ I	0.4 kg (6.3%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.1%)	73 %	120
Grain	Castle Cafe	0.2 kg (3.1%)	75.5 %	480
Grain	Caraaroma	0.2 kg (3.1%)	78 %	400
Grain	Żytni	0.2 kg (3.1%)	85 %	8
Grain	Weyermann - Czekoladowy Żytni	0.2 kg (3.1%)	68 %	601
Grain	Weyermann - Carafa Special III	0.1 kg (1.6%)	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	15.5 %
Aroma (end of boil)	Marynka	30 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	10 min

Notes

- Modyfikacja wody do zacierania - 17l:
 - 8g kredy
 - 2g soli epsom

Modyfikacja wody do wyśładzania - 18l:

- 1ml kwasu mlekowego 80%

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