

Gągoł - Porter Bałtycki

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **30**
- SRM **38.6**
- 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 **20 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **70C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 4 kg (55.2%) | 79 % | 9 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.8%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (13.8%) | 79 % | 22 |
| Grain | Viking melanoidynowy | 0.25 kg (3.4%) | 75 % | 60 |
| Grain | Fawcett - Brown | 0.25 kg (3.4%) | 72 % | 188 |
| Grain | Caraaroma | 0.25 kg (3.4%) | 78 % | 400 |
| Grain | Weyermann - Chocolate Rye | 0.25 kg (3.4%) | 20 % | 650 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (3.4%) | 73 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 90 min | 9 % |
| Boil | Marynka | 20 g | 20 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 400 ml | Fermentum Mobile |

Notes

- Zacieranie dekokcyjne. 65 stopni godzina, 72 stopnie 30 minut i wygrzew
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