

# 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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