

# 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 |
|------------------|-------|-------|--------|-----------|