

# Hibernus \_ Wymrażany Porter Bałtycki

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **27**
- SRM **31.2**
- 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 **120 min**
- Evaporation rate **20 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **70 C**, Time **40 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **40 min** at **70C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (17.2%)	80 %	16
Grain	Pilzneński	0.5 kg (8.6%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (17.2%)	79 %	10
Grain	Monachijski Ciemny Steinbach	1 kg (17.2%)	100 %	30
Grain	Słód Caramunich Typ II Weyermann	0.35 kg (6%)	73 %	120
Grain	Brown Malt (British Chocolate)	0.35 kg (6%)	70 %	128
Grain	Melanoiden Malt	0.25 kg (4.3%)	80 %	39
Grain	Caraaroma	0.2 kg (3.4%)	78 %	400
Grain	Weyermann - Dehusked Carafa I	0.25 kg (4.3%)	70 %	690
Sugar	Cukier kandyzowany ciemny	0.25 kg (4.3%)	100 %	---
Grain	Oats, Flaked	0.2 kg (3.4%)	80 %	2
Sugar	Cukier muscovado	0.2 kg (3.4%)	100 %	---
Grain	Jęczmień palony	0.05 kg (0.9%)	55 %	985
Grain	Żytni	0.2 kg (3.4%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	500 ml	Fermentum Mobile

## Notes

- Dekokcja jednowarowa. Przy butelkowaniu przed wymrożeniem za mało czekoladowy. Wyszędł koźlak podwójny  
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