

Polish baltic porter

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **54**
- SRM **29.7**
- 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 **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (34.9%)	81 %	4
Grain	Strzegom Wiedeński	1.5 kg (23.8%)	79 %	10
Grain	Strzegom Monachijski typ II	1.5 kg (23.8%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.2%)	73 %	120
Grain	Simpsons - Coffee Malt	0.2 kg (3.2%)	74 %	296
Grain	Special B Malt	0.2 kg (3.2%)	65.2 %	315
Grain	Żytni	0.2 kg (3.2%)	85 %	8
Grain	Strzegom Karmel 600	0.15 kg (2.4%)	68 %	601
Grain	Czekoladowy	0.1 kg (1.6%)	60 %	800
Grain	Jęczmień palony	0.05 kg (0.8%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Magnum	10 g	60 min	15.5 %
Boil	Hallertau Tradition	15 g	10 min	5 %
Boil	Hallertau Tradition	15 g	5 min	5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc	1 g	Boil	10 min
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Notes

- Zamiast Caraaroma datem Special B
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