

porter

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **33**
- SRM **25.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **76C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Pilzneński | 2 kg (32.5%) | 81 % | 4 |
| Grain | Monachijski | 3.7 kg (60.2%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (3.3%) | 75 % | 30 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (2.4%) | 68 % | 1200 |
| Grain | Barwiący | 0.1 kg (1.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 15 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|-------|--------|------------|
| saf1 | Lager | Slant | 100 ml | --- |

Notes

- barwiący po uzyskaniu negatywnej próby jodowej na 15 min w temp. 72 st
Oct 16, 2017, 10:28 AM