

Porter Bałtycki #10

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **42**
- SRM **19.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **105 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **1.87 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **80.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking - monachijski | 5 kg (64.5%) | 78 % | 13 |
| Grain | Viking - pilzneński | 2 kg (25.8%) | 82 % | 4 |
| Grain | Strzegom - Karmelowy Jasny | 0.55 kg (7.1%) | 75 % | 30 |
| Grain | Strzegom - karmelowy ciemny | 0.1 kg (1.3%) | 68 % | 700 |
| Grain | Strzegom - barwiący | 0.1 kg (1.3%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------|-----|------|--------|
| Fining | Karagen | 5 g | Boil | 15 min |
|--------|---------|-----|------|--------|

Notes

- Bardzo dobre!
Aug 30, 2021, 8:29 PM