

Porter Bałtycki #2 - Browar na Wyżynie

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **29**
- SRM **27.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **6 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	monachijski typ II Viking Malt	2.5 kg (42.4%)	78 %	22
Grain	wiedeński Viking Malt	1.5 kg (25.4%)	79 %	11
Grain	Château Special B Castle Malting	0.5 kg (8.5%)	77 %	300
Grain	karmelowy 30 - Viking Malt	0.5 kg (8.5%)	75 %	35
Grain	diastatyczny	0.5 kg (8.5%)	80 %	5
Grain	barwiący obłuszczony Viking Malt	0.1 kg (1.7%)	1 %	1000
Grain	płatki jęczmienne	0.3 kg (5.1%)	50 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulát	15 g	60 min	12.5 %
Boil	Lubelski (PL) - granulát	10 g	20 min	4 %

Aroma (end of boil)	Lubelski (PL - granulát)	20 g	7 min	4 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	500 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwki suszone	140 g	Boil	30 min
Flavor	owocki	70 g	Secondary	7 day(s)