

Porter Bałtycki 2019

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU ---
- SRM **26.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **44.4 liter(s)**

Steps

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

Mash step by step

- Heat up **33.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|---------------|--------|------|
| Grain | Strzegom Monachijski typ II | 5 kg (45%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 5 kg (45%) | 80 % | 4 |
| Grain | Caraaroma | 0.5 kg (4.5%) | 78 % | 400 |
| Grain | Weyermann - Dehusked Carafa III | 0.1 kg (0.9%) | 70 % | 1024 |
| Grain | Special B Malt | 0.5 kg (4.5%) | 65.2 % | 315 |

Notes

- Zacieranie dekokcyjne
Jan 2, 2020, 3:17 PM