

Porter Bałtycki #3 - Browar na Wyżynie

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **28**
- SRM **30**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.5 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 **20 min**
- Temp **69 C**, Time **75 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 **20 min** at **55C**
- Keep mash **75 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|-------|------|
| Grain | monachijski typ II Viking Malt | 2.5 kg (39.1%) | 78 % | 22 |
| Grain | wiedeński Viking Malt | 1.5 kg (23.4%) | 79 % | 11 |
| Grain | Château Special B Castle Malting | 0.5 kg (7.8%) | 77 % | 300 |
| Grain | karmelowy 30 - Viking Malt | 0.5 kg (7.8%) | 75 % | 35 |
| Grain | diastatyczny | 0.5 kg (7.8%) | 80 % | 5 |
| Grain | czekoladowy ciemny Viking Malt | 0.1 kg (1.6%) | 1 % | 1200 |
| Grain | płatki jęczmienne | 0.3 kg (4.7%) | 50 % | 1 |
| Liquid Extract | WES ekstrakt słodowy jasny | 0.5 kg (7.8%) | 75 % | 30 |

Hops

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

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Śliwki suszone | 200 g | Boil | 15 min |
| Flavor | Śliwki suszone | 200 g | Secondary | 7 day(s) |