

Porter bałtycki NT

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **35**
- SRM **28.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **69 C**, Time **70 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 3 kg (47.6%) | 85 % | 7 |
| Grain | Strzegom Wiedeński | 1 kg (15.9%) | 79 % | 10 |
| Grain | Karmelowy Jasny 30EBC | 1 kg (15.9%) | 75 % | 30 |
| Grain | Karmelowy Pszeniczny Strzegom | 1 kg (15.9%) | 79 % | 130 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.2%) | 68 % | 1200 |
| Grain | Jęczmień palony | 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) | 30 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|------|--------|------------|
| safalger 34/70 x2szt | Lager | Dry | 22 g | --- |

Notes

- Słody jasne wrzucamy do 18l wody o temp. 68°C, słody ciemne na ostatnie 15 minut.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Zacieranie jednotemperaturowe 69°C - 70 min.
Gotowanie 90 min.
Fermentacja burzliwa 2 tyg,
Fermentacja cicha 2tyg.
Woda do wysładzania 18l -78°C.
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