

Porter Bałtycki (wena)

- Gravity **22.5 BLG**
- ABV ---
- IBU **49**
- SRM **46.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

Steps

- Temp **50 C**, Time **1 min**
- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **30.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **50 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 5 kg (49%) | 80 % | 7 |
| Grain | Monachijski | 1.5 kg (14.7%) | 80 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (9.8%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 (Caramunich) | 1 kg (9.8%) | 75 % | 150 |
| Grain | Caraaroma | 0.7 kg (6.9%) | 78 % | 400 |
| Grain | Carafa III | 0.2 kg (2%) | 70 % | 1034 |
| Grain | Płatki jęczmienne | 0.8 kg (7.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 10 % |
| Aroma (end of boil) | Lomik | 40 g | 20 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|-------|---------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 3000 ml | Fermentum Mobile |

Notes

- Zacieranie:

Słód Carafa III dodać w 76°C na ostatnie 10 minut

Jan 21, 2017, 11:00 AM

- Fermentacja:

Fermentacja burzliwa - 4 tygodnie

Fermentacja cicha 2 tygodnie

Rkstrakt końcowy 8Blg

Jan 21, 2017, 11:00 AM