

Porter znad Bałtyku

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **35**
- SRM **40.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **38.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Monachijski | 3 kg (29.7%) | 80 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (9.9%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 3 kg (29.7%) | 79 % | 10 |
| Grain | Strzegom Pilzneński | 1 kg (9.9%) | 80 % | 4 |
| Grain | Strzegom Karmel 300 | 0.5 kg (5%) | 70 % | 299 |
| Grain | Strzegom Karmel 600 | 0.25 kg (2.5%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.25 kg (2.5%) | 85 % | 3 |
| Grain | Carafa III | 0.1 kg (1%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.2 kg (2%) | 55 % | 985 |
| Sugar | Brown Sugar, Dark | 0.5 kg (5%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|--------|--------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Liquid | 800 ml | White Labs |

Notes

- Cukier na 15 min przed końcem gotowania
Dec 5, 2018, 11:13 AM