

Viking nad Bałtykiem

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **27**
- SRM **27.8**
- 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 **8 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	2.5 kg (28.4%)	79 %	9
Grain	Viking Munich Malt I	2.5 kg (28.4%)	78 %	14
Grain	Viking Munich Malt II	2.5 kg (28.4%)	78 %	20
Grain	Strzegom Karmel 150	0.5 kg (5.7%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.25 kg (2.8%)	68 %	400
Grain	Strzegom Barwiący	0.15 kg (1.7%)	68 %	1450
Grain	płatki owsiane błyskawiczne	0.4 kg (4.5%)	--- %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL 9,1%AA	25 g	60 min	9.1 %
Boil	Perle PL 8,9%AA	25 g	15 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-23	Lager	Slant	111 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloe T	1.25 g	Boil	5 min

Notes

- Barwiący na koniec zacierania :-)
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