

Władca Bałtyku

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **50**
- SRM **36.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski Crisp	3 kg (53.6%)	80 %	16
Grain	Weyermann - Vienna Malt	1 kg (17.9%)	81 %	8
Grain	weyermann - carbohemian	0.25 kg (4.5%)	80 %	200
Grain	Caramunich® typ I	0.2 kg (3.6%)	73 %	80
Grain	Caraaroma	0.2 kg (3.6%)	78 %	400
Grain	żytni czekoladowy Weyermann	0.2 kg (3.6%)	65 %	700
Dry Extract	Muntons DME - Extra Dark	0.5 kg (8.9%)	95 %	75
Sugar	Milk Sugar/Maltodekstryna	0.25 kg (4.5%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
WLP833 - German Bock Lager Yeast	Lager	Slant	200 ml	White Labs

Notes

- 1.5 blg z maltodekstryny

Warzenie 19.01.24

BLG początkowe 29.4

BLG końcowe 14,5-15 (bez malto 13-13,5)

Butelkowanie 27.03.24

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