

## #15.c03.2 Porter Bautycki

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **26**
- SRM **45.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **24.3 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

| Type   | Name                              | Amount         | Yield | EBC  |
|--|-----------------------------------|----------------|-------|------|
| Grain  | Strzegom Pilzneński               | 2.2 kg (27.2%) | 80 %  | 4    |
| Grain  | Strzegom Wiedeński                | 2.2 kg (27.2%) | 79 %  | 10   |
| Grain  | Strzegom Monachijski typ II       | 2.2 kg (27.2%) | 79 %  | 22   |
| Grain  | Strzegom Karmel 300               | 0.4 kg (4.9%)  | 70 %  | 299  |
| Dodany po przerwie 62°C<br>Podgrzewany go 72°C |                                   |                |       |      |
| Grain  | Strzegom Karmel 600               | 0.4 kg (4.9%)  | 68 %  | 601  |
| Dodany po przerwie 62°C<br>Podgrzewany go 72°C |                                   |                |       |      |
| Grain  | Melanoidynowy 40EBC Castlemalting | 0.3 kg (3.7%)  | 82 %  | 40   |
| Dodany po przerwie 62°C<br>Podgrzewany go 72°C |                                   |                |       |      |
| Grain  | Carafa III                        | 0.2 kg (2.5%)  | 70 %  | 1150 |
| Dodany po przerwie 62°C<br>Podgrzewany go 72°C |                                   |                |       |      |

|   |                   |               |      |      |
|---|-------------------|---------------|------|------|
| Grain   | Strzegom Barwiący | 0.2 kg (2.5%) | 68 % | 1300 |
| Dodany po przerwie 72°C na wygrzew do 78°C i do wyładzania. |                   |               |      |      |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Sybilla               | 40 g   | 60 min | 3.5 %      |
| Boil                | Lublin (Lubelski)     | 30 g   | 30 min | 4 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g   | 10 min | 4.5 %      |
| Aroma (end of boil) | Sybilla               | 10 g   | 10 min | 3.5 %      |
| Aroma (end of boil) | Lublin (Lubelski)     | 15 g   | 10 min | 4 %        |

## Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Fermentis S-23 | Lager | Dry  | 23 g   | Fermentis  |