

#52 Lody słony karmel Porter Bałtycki

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **31**
- SRM **99.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (34.1%)	81 %	4
Liquid Extract	WES ekstrakt słodowy ciemny	1.5 kg (34.1%)	80 %	1650
Grain	Płatki owsiane	0.5 kg (11.4%)	85 %	3
Grain	Strzegom Wiedeński	0.5 kg (11.4%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.5%)	75 %	30
Sugar	Krówki	0.2 kg (4.5%)	95 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	12.7 %
Boil	Fuggles	20 g	30 min	5.9 %
Aroma (end of boil)	Fuggles	30 g	5 min	5.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lagery od Angela	Lager	Dry	20 g	Angel

Extras

Type	Name	Amount	Use for	Time
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Flavor	Laktoza	0.2 g	Boil	60 min
Flavor	Sól himalajska	6 g	Boil	60 min

Notes

- Ok 0,5g soli himalajskiej na litr piwa
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