

8B# - Porter Bałtycki z wędzonką

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **34**
- SRM **22.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **35.8 liter(s)**
- Total mash volume **47.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **35.8 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	6.75 kg (58.4%)	80 %	16
Grain	Pilzneński	3.4 kg (29.4%)	81 %	4
Grain	Fawcett - Crystal	0.3 kg (2.6%)	70 %	160
Grain	Fawcett - Dark Crystal	0.3 kg (2.6%)	71 %	300
Grain	Carafa II	0.3 kg (2.6%)	70 %	812
Grain	Simpsons - Peated Malt	0.5 kg (4.3%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	East Kent Goldings	42 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	200 ml	Fermentum Mobile

Notes

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

- #Mocniej wędzony
Nie rozcieńczać! Chyba, że więcej niż 22 BLG.

Na podstawie:

<https://beerandbrewing.com/make-your-best-baltic-porter/>

You'll want this fermentation to start cold—figure on 2°F/1°C below your usual lager fermentation temperature (I start at 48°F/9°C). Once you see activity in the air lock (about 36 hours), increase by 1°F (0.5°C) per day for 10 days. There should be a slow, steady march upward to consume all of the available sugars in a responsible, flavor-neutral way and avoid by-products and off-flavors.

On what should now be day 12, go ahead and set your temperature to 60°F/16°C and ignore this thing for at least an additional 2 weeks. Don't worry about autolysis or anything else, just leave it be. At that point, you can go ahead and package it—if you're bottle conditioning, give it about 3–4 weeks at room temperature before cold conditioning.

And then the waiting begins...

23 sty 2022, 17:24

#Pierwsza warka wyszło 23 blg 22,5 litra.

#W następnej iteracji dać więcej wody do wysładzania, tak żeby było blg 20,5. - stosunek zmieniono z 3.0 na 3.1 w drugiej iteracji.

Jan 2, 2023, 6:55 PM