

Baltic Porter

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **27**
- SRM **29.9**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Munich I | 3 kg (38.5%) | 80 % | 18 |
| Grain | BESTMALZ - Munich II | 2 kg (25.6%) | 80 % | 32 |
| Grain | BESTMALZ - Best Vienna | 2 kg (25.6%) | 80.5 % | 9 |
| Grain | Caraaroma | 0.5 kg (6.4%) | 78 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (1.3%) | 73 % | 120 |
| Grain | CastleMalting - Special B | 0.1 kg (1.3%) | 70 % | 350 |
| Grain | Fawcett - Pale Chocolate | 0.1 kg (1.3%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnat | 15 g | 30 min | 11.2 % |
| Aroma (end of boil) | Magnat | 15 g | 20 min | 11.2 % |
| Aroma (end of boil) | Magnat | 10 g | 10 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 75 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------------------------------|----------------------------|--------|-----------|-----------|
| Water Agent | Gips piwowarski | 1 g | Mash | 87 min |
| Przed wrzuceniem sładów | | | | |
| Water Agent | Kwas mlekowy | 1 g | Boil | 120 min |
| Od początku gotowania | | | | |
| Fining | WHIRLFLOC | 1.25 g | Boil | 5 min |
| Flavor | Płatki dębowe pure vanilla | 8 g | Secondary | 45 day(s) |
| Macerowanie w whiskey Jack Daniel's | | | | |

Notes

- Słody barwiące po próbie jodowej
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- Główna fermentacja:
[1-7 dzień] 12 lub 13 st. C
[7-10 dzień] 13 lub 14 st. C
[11-14 dzień] 15 lub 16 st. C
[15-kilka dni] 17+ st. C - zostawiam luźno jeśli fermentacja się zakończyła

Druga fermentacja:

[30-45 dni] Temperatura poniżej ostatniej temperatury w głównej fermentacji

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- Parametry wody:
Calcium (ppm)50-75
Magnesium (ppm)0-30
Alkalinity as CaCO380-160
Sulfate (ppm)50-150
Chloride (ppm)50-150
Sodium (ppm)<100
Residual Alkalinity60-120

W moim przypadku będzie to 50% kranówka + 50% wody zdemineralizowanej + kwas + gips

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