

Baltic Porter W39

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **39**
- SRM **32.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.3 liter(s)**
- Total mash volume **47.1 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **35.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	8.2 kg (69.6%)	83 %	6
Grain	Słód Wędzony Steinbach	1 kg (8.5%)	80 %	5
Grain	Caramunich® typ I	0.5 kg (4.2%)	73 %	80
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (4.2%)	73 %	120
Grain	Weyermann Caramunich 3	0.5 kg (4.2%)	76 %	150
Grain	Czekoladowy	0.43 kg (3.7%)	60 %	788
Grain	Carafa II	0.25 kg (2.1%)	70 %	1000
Grain	Płatki owsiane	0.4 kg (3.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager	Lager	Liquid	50 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka suska sechłońska	250 g	Boil	10 min
Flavor	łuska kakaowca	100 g	Boil	10 min

Notes

- Mało tego wyszło. Ledwo co 17l.
Po burzliwej piwo smaczne, Suska wyczuwalna na odpowiednim poziomie.
Piwo, przez dodanie całego startera jest za jasne (czerwone).
Kakao z łuski niewyczuwalne.
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