

Ciemna moc

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **19**
- SRM **30.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **64.65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **64.65C**
- Keep mash **20 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1.5 kg (22%)	81 %	5
Grain	Weyermann - Light Munich Malt	2.25 kg (33%)	82 %	14
Grain	Strzegom Wiedeński	1.85 kg (27.1%)	79 %	10
Grain	Caramunich® typ I	0.56 kg (8.2%)	73 %	80
Grain	Caraaroma	0.36 kg (5.3%)	78 %	400
Grain	Weyermann - Chocolate Rye	0.15 kg (2.2%)	20 %	493
Grain	Weyermann - Carafa III	0.15 kg (2.2%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Tradition Hallertauer	10 g	0 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	280 ml	Fermentis

Notes

- Piwo zajęło 2 miejsce na :
VII Beergoski KPD 2022
XV Wrocławski KPD 2022.
Druga porcja chmielu była dodana po wyłączeniu palnika na 15 minut.
Wysładzanie 10 litrów.
Piwo warzone 22.01.2022 butelkowane 09.03.2022.
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