

Porter

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **21**
- SRM **30.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **66 C**, Time **40 min**
- Temp **75.6 C**, Time **2 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **56.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **2 min** at **75.6C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.15 kg (30.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 4.25 kg (60.7%) | 79 % | 16 |
| Grain | Caraaroma | 0.2 kg (2.9%) | 78 % | 400 |
| Grain | Carahell | 0.2 kg (2.9%) | 77 % | 26 |
| Grain | Viking Barwiący | 0.2 kg (2.9%) | 65 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 10 min | 10 % |
| Boil | Lublin (Lubelski) | 15 g | 65 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry | 20 g | --- |

Notes

- po próbie jodowej słod barwiący i 15 min podgrz do 75,6 mashout dr zadac w temp 19 po oznakacg fem do 10 stopni na 22 dni.

Mar 8, 2024, 8:18 PM