

PORTER BAŁTYCKI 12.2023

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **33**
- SRM **46.9**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **26.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **2 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|--------|------|
| Grain | BESTMALZ - Best Pilsen | 2.5 kg (23.6%) | 80.5 % | 4 |
| Grain | BESTMALZ - Best Minich | 2.5 kg (23.6%) | 80.5 % | 16 |
| Grain | BESTMALZ - Best Vienna | 2.5 kg (23.6%) | 80.5 % | 9 |
| Liquid Extract | Gozdawa ekstrakt słodowy ciemny | 1.7 kg (16%) | 80 % | 650 |
| Grain | Strzegom Czekoladowy 400 | 0.2 kg (1.9%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (0.9%) | 68 % | 1200 |
| Grain | Strzegom Karmel 600 | 0.1 kg (0.9%) | 68 % | 601 |
| Grain | Strzegom Karmel 300 | 0.2 kg (1.9%) | 70 % | 299 |
| Grain | Płatki owsiane | 0.8 kg (7.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|---------------------|-------------------|------|--------|------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | lunga | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Lublin (Lubelski) | 40 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 600 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | whirlfloc T | 1.25 g | Boil | 10 min |

Notes

- ekstrakt na ostatnie 15 min gotowania
ciemne słody na koniec zacierania
Dec 11, 2023, 9:17 PM