

Porter Bałtycki

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **19**
- SRM **29.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **66.6 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **44.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **33.8 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński Weyermann	3 kg (28.4%)	79 %	10
Grain	Monachijski typ I	3 kg (28.4%)	79 %	16
Grain	Monachijski typ II	1 kg (9.5%)	79 %	22
Grain	Pilzneński	1 kg (9.5%)	81 %	4
Grain	Caramunich® typ I	0.5 kg (4.7%)	73 %	80
Grain	Carahell	0.5 kg (4.7%)	77 %	26
Grain	Weyermann - Carafa Special I	0.4 kg (3.8%)	70 %	690
Grain	Caraaroma	0.25 kg (2.4%)	78 %	400
Grain	Biscuit Malt	0.25 kg (2.4%)	79 %	45
Grain	Płatki owsiane	0.4 kg (3.8%)	60 %	3
Grain	Płatki jęczmienne	0.25 kg (2.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	4.76 g	Boil	10 min

Notes

- Carafa I Special, Caraaroma - na ostatnie 10 minut zacierania
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