

Porter bałtycki

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **34**
- SRM **26.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **340 liter(s)**
- Trub loss **5 %**
- Size with trub loss **357 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **430.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **441 liter(s)**
- Total mash volume **567 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **441 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **115.1 liter(s)** of **76C** water or to achieve **430.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	40 kg (30.1%)	81 %	8
Grain	Strzegom Monachijski typ I	40 kg (30.1%)	79 %	16
Grain	Strzegom Pilzneński	10 kg (7.5%)	80 %	4
Grain	Płatki owsiane	10 kg (7.5%)	60 %	3
Grain	Słód Caramunich Typ II Weyermann	8 kg (6%)	73 %	120
Grain	Biscuit Malt	8 kg (6%)	79 %	45
Grain	Caraaroma	8 kg (6%)	78 %	400
Grain	Strzegom Barwiący	2 kg (1.5%)	68 %	1300
Adjunct	łusk ryżowa	7 kg (5.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnat	500 g	60 min	13.5 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	10000 ml	Fermentis

Notes

- Sól palony dodany pod koniec zacierania

Fermentacja
11°C podczas burzliwej fermentacji
13°C pod koniec fermentacji
Chłodzenie 2°C

Modyfikacja wody:
30g soli
15g chlorku wapnia
30g gipsu piwowarskiego
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