

Porter Bałtycki

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **39**
- SRM **23.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **38.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	5 kg (52.4%)	81 %	8
Grain	Strzegom Monachijski typ II	3 kg (31.4%)	79 %	22
Grain	Weyermann Caramunich 3	0.5 kg (5.2%)	76 %	150
Grain	Weyermann - Melanoiden Malt	0.33 kg (3.5%)	81 %	53
Grain	Monachijski	0.33 kg (3.5%)	80 %	16
Grain	Special B Malt	0.25 kg (2.6%)	65.2 %	315
Grain	Weyermann - Chocolate Wheat	0.13 kg (1.4%)	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	9.6 %
Boil	Marynka	20 g	10 min	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Slant	250 ml	Fermentis
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Notes

- Chocolate Wheat dodany na mashout
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