

Porter bałtycki

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **42**
- SRM **23**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **72 C**, Time **1 min**
- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **1 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (37.5%)	79 %	10
Grain	Monachijski	2.5 kg (31.3%)	80 %	16
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (12.5%)	80 %	20
Grain	Caramunich® typ I	0.7 kg (8.8%)	73 %	80
Grain	Carahell	0.5 kg (6.3%)	77 %	26
Grain	Weyermann - Carafa I	0.3 kg (3.8%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	70 min	10 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager S-23	Lager	Dry	11.5 g	fermentis
Saflager W 34/70	Lager	Dry	9 g	Fermentis

Notes

- ok 3 tyg fermentacji burzliwej, i ok 3 tyg fermentacji cichej. przed rozlewem dodać 2,5 g drożdży świeżych i 6 g glukozy/l.
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