

Porter Bałtycki Normal/Barrel Aged

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **32**
- SRM **34.1**
- 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 **80 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3.8 kg (47.5%) | 79 % | 10 |
| Grain | Monachijski | 3 kg (37.5%) | 80 % | 16 |
| Grain | Strzegom Karmel 30 | 0.35 kg (4.4%) | 75 % | 30 |
| Grain | Strzegom Karmel 600 | 0.4 kg (5%) | 68 % | 601 |
| Grain | Czekoladowy | 0.45 kg (5.6%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|-------|--------|------------|
| Fermentis safale w-34/70 | Lager | Slant | 300 ml | --- |

Notes

- Pół warki na cichą z kostkami dębowymi moczonymi w whisky

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

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