

Porter bałtycki steinbach

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **39**
- SRM **37.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|--------|------|
| Grain | Słód Wędzony Steinbach | 4 kg (49.8%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 2 kg (24.9%) | 79 % | 10 |
| Grain | Viking Golden ale | 0.5 kg (6.2%) | 80 % | 14 |
| Grain | Caraaroma | 0.5 kg (6.2%) | 78 % | 400 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.5 kg (6.2%) | 80 % | 3 |
| Grain | Carafa III | 0.28 kg (3.5%) | 70 % | 1034 |
| Grain | Castle Cafe | 0.25 kg (3.1%) | 75.5 % | 480 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 30 g | 40 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 46 g | Fermentis |

Notes

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

- Niestety nie miałem gęstwy i musiałem polecieć na sucharach.
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