

# Porter Bałtycki wędzony #1 - Browar na Wyżynie

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **25**
- SRM **46.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

| Type  | Name                                     | Amount        | Yield | EBC  |
|-------|--|---------------|-------|------|
| Grain | jęczmienny wędzony drewnem bukowym Ireks | 5 kg (58.1%)  | 81 %  | 10   |
| Grain | monachijski typ I Viking Malt            | 1 kg (11.6%)  | 78 %  | 16   |
| Grain | Arome Castle Malting                     | 0.5 kg (5.8%) | 78 %  | 100  |
| Grain | red ale (melanoidynowy) Viking Malt      | 0.5 kg (5.8%) | 75 %  | 80   |
| Grain | żytni karmelowy Viking Malt              | 0.7 kg (8.1%) | 75 %  | 150  |
| Grain | Carafa® Special I Malt Weyermann®        | 0.5 kg (5.8%) | 65 %  | 1000 |
| Grain | płatki owsiane                           | 0.4 kg (4.7%) | 70 %  | 3    |

## Hops

| Use for    | Name                           | Amount | Time    | Alpha acid |
|------------|--------------------------------|--------|---------|------------|
| First Wort | lunga (Polishhops) - granulata | 20 g   | 120 min | 10 %       |

## Yeasts

| Name                               | Type | Form   | Amount | Laboratory       |
|------------------------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę (5 pokolenie) | Ale  | Liquid | 500 ml | Fermentum Mobile |

## Extras

| Type        | Name   | Amount | Use for   | Time      |
|-------------|--|--------|-----------|-----------|
| Water Agent | chlerek wapnia   | 6 g    | Mash      | 60 min    |
| Water Agent | gips   | 2 g    | Mash      | 60 min    |
| Water Agent | kreda  | 10 g   | Mash      | 60 min    |
| Water Agent | Kwas fosforowy 75% (zacier)                                      | 5 g    | Mash      | 60 min    |
| Water Agent | Kwas fosforowy 75% (wystadzanie)                                 | 2 g    | Mash      | 60 min    |
| Fining      | Mech irlandzki   | 2 g    | Boil      | 15 min    |
| Water Agent | siarczan cynku   | 2 g    | Boil      | 0 min     |
| Flavor      | Płatki dębowe amerykańskie średnio opiekane macerowane w bourbon | 30 g   | Secondary | 28 day(s) |

## Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=L0H3KBD>  
Ca+2 Mg+2 Na+ Cl- SO4-2 HCO  
130.3 0.0 131.0 110.9 62.4 193.544  
Mash pH \*: 5.39  
SO42-/Cl- ratio: 0.6 Very Malty  
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