

Porter bałtycki z Kotłowni

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **37**
- SRM **38.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1 kg (14.9%)	81 %	5
Grain	Monachijski typ I Weyermann	3 kg (44.8%)	79 %	16
Grain	Weyermann - Pale Ale Malt	1 kg (14.9%)	85 %	7
Grain	Strzegom Wiedeński	0.5 kg (7.5%)	79 %	10
Grain	Weyermann - Carared	0.5 kg (7.5%)	75 %	45
Grain	Weyermann - Carafa I	0.3 kg (4.5%)	70 %	690
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3%)	68 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
---------	------	--------	------	------------

Boil	Marynka	38 g	60 min	10 %
------	---------	------	--------	------

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	1000 ml	Fermentis