

# Porter Bałtycki z płatkami

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **38**
- SRM **40.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC  |
|-------|---------------------|----------------|-------|------|
| Grain | Pilzneński          | 0.5 kg (11.8%) | 81 %  | 4    |
| Grain | Monachijski         | 2 kg (47.1%)   | 80 %  | 16   |
| Grain | Strzegom Wiedeński  | 1 kg (23.5%)   | 79 %  | 10   |
| Grain | Strzegom Karmel 300 | 0.2 kg (4.7%)  | 70 %  | 299  |
| Grain | Carafa              | 0.2 kg (4.7%)  | 70 %  | 664  |
| Grain | Czekoladowy         | 0.1 kg (2.4%)  | 60 %  | 788  |
| Grain | Strzegom Barwiący   | 0.1 kg (2.4%)  | 68 %  | 1300 |
| Sugar | cukier              | 0.15 kg (3.5%) | --- % | ---  |

## Hops

| Use for | Name                     | Amount | Time   | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil    | Chmiel własnej produkcji | 30 g   | 60 min | 8 %        |

## Yeasts

| Name   | Type  | Form  | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| w34/70 | Lager | Slant | 300 ml | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                          |      |           |           |
|--------|--------------------------|------|-----------|-----------|
| Flavor | płatki dębowe<br>francja | 25 g | Secondary | 14 day(s) |
|--------|--------------------------|------|-----------|-----------|

### Notes

- 3 pokolenie drożdzy nie dało rady i fermentacja stanęła na 7 blg, problem z nagazowaniem, piwo dość słodkie. Za bardzo palone jak na portera  
*Mar 13, 2020, 10:44 PM*