

Porter Bałtycki II

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **38**
- SRM **49.5**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 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 **63 C**, Time **45 min**
- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 3 kg (38%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 2 kg (25.3%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 1 kg (12.7%) | 80 % | 4 |
| Grain | Strzegom Karmel 600 | 0.3 kg (3.8%) | 68 % | 601 |
| Grain | Biscuit Malt | 0.2 kg (2.5%) | 79 % | 45 |
| Grain | Jęczmień palony | 0.2 kg (2.5%) | 55 % | 1200 |
| Liquid Extract | ekstrakt słodowy ciemny wes | 1.2 kg (15.2%) | 90 % | 621 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnat | 20 g | 60 min | 11.2 % |
| Boil | Marynka | 30 g | 40 min | 8.8 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 350 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|-----------|
| Flavor | płatki dębowe | 30 g | Secondary | 10 day(s) |

Notes

- ekstrakt płynny na ostatnie 10 min. gotowania
Nov 12, 2019, 8:29 PM