

Puchacz - Porter Bałtycki BA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **40**
- SRM **26.7**
- 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 **120 min**
- Evaporation rate **25 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (41.3%)	85 %	7
Grain	Weyermann - Vienna Malt	2 kg (33.1%)	81 %	8
Grain	Carahell	0.7 kg (11.6%)	77 %	26
Grain	Weyermann - Carawheat	0.7 kg (11.6%)	77 %	97
Grain	Weyermann - Chocolate Wheat	0.15 kg (2.5%)	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	60 g	50 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki dębowe z beczki po Bourbonie dodatkowo macerowane	20 g	Secondary	7 day(s)
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Notes

- Piwo byłoby super gdybym dodał jęczmień palony. Niestety myślałem że mam, a nie miałem.
Apr 24, 2019, 12:18 PM