

Władca Bałtyku

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **50**
- SRM **36.4**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|-----------------------------|----------------|--------|-----|
| Grain | Monachijski Crisp | 3 kg (53.6%) | 80 % | 16 |
| Grain | Weyermann - Vienna Malt | 1 kg (17.9%) | 81 % | 8 |
| Grain | weyermann - carbohemian | 0.25 kg (4.5%) | 80 % | 200 |
| Grain | Caramunich® typ I | 0.2 kg (3.6%) | 73 % | 80 |
| Grain | Caraaroma | 0.2 kg (3.6%) | 78 % | 400 |
| Grain | żytni czekoladowy Weyermann | 0.2 kg (3.6%) | 65 % | 700 |
| Dry Extract | Muntons DME - Extra Dark | 0.5 kg (8.9%) | 95 % | 75 |
| Sugar | Milk Sugar/Maltodekstryna | 0.25 kg (4.5%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|-------|-------|--------|------------|
| WLP833 - German Bock Lager Yeast | Lager | Slant | 200 ml | White Labs |

Notes

- 1.5 blg z maltodekstryny

Warzenie 19.01.24

BLG początkowe 29.4

BLG końcowe 14,5-15 (bez malto 13-13,5)

Butelkowanie 27.03.24

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