

Peanut Butter & Jelly milk porter

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **31**
- SRM **50**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **14.7 liter(s)**

Mash information

- Mash efficiency **24 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **34.1 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **0.1 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (28.6%)	82 %	4
Grain	Monachijski	2 kg (19%)	80 %	16
Grain	Red Active	1 kg (9.5%)	79 %	35
Grain	Viking Vienna Malt	1 kg (9.5%)	79 %	7
Grain	Strzegom Monachijski typ II	1 kg (9.5%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (2.9%)	73 %	120
Grain	Abbey Malt Weyermann	0.25 kg (2.4%)	75 %	45
Grain	Special B Malt	0.15 kg (1.4%)	65.2 %	315
Grain	Caraaroma	0.15 kg (1.4%)	78 %	400
Grain	Pszeniczny Czekoladowy weyermann	0.2 kg (1.9%)	73 %	1050
na 10 min. przed końcem				
Grain	Weyermann - Dehusked Carafo III	0.2 kg (1.9%)	70 %	1024
na 10 min. przed końcem				

Grain	Oats, Flaked	0.5 kg (4.8%)	80 %	2
Sugar	Candi Sugar, Clear	0.5 kg (4.8%)	78.3 %	2
Sugar	Milk Sugar (Lactose)	0.25 kg (2.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	10 %
gotować 90min.				

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	sproszkowane i podprażone orzeszki ziemne	250 g	Boil	10 min
Flavor	Owoce	1000 g	Boil	10 min
Flavor	laktoza	250 g	Boil	10 min
Flavor	Sól himalajska	10 g	Boil	10 min
Water Agent	chlorek wapnia	4 g	Boil	60 min
Water Agent	kreda	3 g	Boil	60 min
Water Agent	epsom	1 g	Boil	60 min
Fining	whirlfloc	1 g	Boil	5 min

Notes

- Piwo z wód wysłodkowych
Orzeszki podprażone 15min na patelni na jasnobrązowy kolor
Dżem czarna porzeczka 400g
Powidła śliwkowe 300g
Sok aroniowy 300ml
(~ 1,5 z lakto + z owoców ~5-6 °)
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