porterek z bałtyku

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **32**
- SRM **34.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **140 min**
- Evaporation rate **10 %/h**
- Boil size **10 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **10 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg *(30.3%)*	79 %	10
Grain	słód moinachijski jasny	0.5 kg *(15.2%)*	79 %	15
Grain	słód monachijski ciemny	0.8 kg *(24.2%)*	79 %	22
Grain	Karmelowy Jasny 30EBC	0.2 kg *(6.1%)*	75 %	30
Grain	Strzegom Czekoladowy jasny	0.15 kg *(4.5%)*	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.15 kg *(4.5%)*	68 %	950
Grain	Płatki owsiane	0.5 kg *(15.2%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	4 g	50 min	14 %
Boil	Lublin (Lubelski)	10 g	40 min	3 %
Boil	Lublin (Lubelski)	20 g	30 min	3 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	3 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	7 g	-

Notes

- fermentacja burzliwa 21 dni
  fermentacja cicha 3 miesiące
  Temperatura do 10 °C

  nagazowanie niskie 2,1W
  2,0g na butelkę 0,5l
  1,5g na butelkę 0,33l
  Jul 23, 2022, 9:49 AM