

#14 MALWINA'22 BALTIC PORTER

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **34**
- SRM **32.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **35.2 liter(s)**
- Total mash volume **46.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (27.3%)	79 %	10
Grain	Monachijski	3 kg (27.3%)	80 %	16
Grain	Pilzneński	2 kg (18.2%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.6 kg (5.5%)	73 %	120
Grain	Carahell	0.5 kg (4.5%)	77 %	26
Grain	Weyermann - Carafa II	0.5 kg (4.5%)	70 %	837
Grain	Caraaroma	0.2 kg (1.8%)	78 %	400
Grain	Płatki owsiane	0.4 kg (3.6%)	60 %	3
Grain	Biscuit Malt	0.2 kg (1.8%)	79 %	45
Grain	Simpsons - Golden Naked Oats	0.5 kg (4.5%)	73 %	20
Grain	Strzegom Czekoladowy jasny	0.1 kg (0.9%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	miks	35 g	60 min	10 %
Boil	miks	20 g	40 min	10 %

Notes

- Według receptury:

Carafa - 10min przed końcem
Caraaroma - 15min przed końcem
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