

## 8# - Porter Bałtycki z wędzonką

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **34**
- SRM **22.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.1 liter(s)**
- Total mash volume **45.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **34.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount          | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Monachijski            | 6.75 kg (59.5%) | 80 %  | 16  |
| Grain | Pilzneński             | 3.4 kg (30%)    | 81 %  | 4   |
| Grain | Fawcett - Crystal      | 0.3 kg (2.6%)   | 70 %  | 160 |
| Grain | Fawcett - Dark Crystal | 0.3 kg (2.6%)   | 71 %  | 300 |
| Grain | Carafa II              | 0.3 kg (2.6%)   | 70 %  | 812 |
| Grain | Simpsons - Peated Malt | 0.3 kg (2.6%)   | 81 %  | 5   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Marynka            | 50 g   | 60 min | 10 %       |
| Boil    | East Kent Goldings | 42 g   | 10 min | 5.1 %      |

### Yeasts

| Name                 | Type  | Form  | Amount | Laboratory       |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 200 ml | Fermentum Mobile |

### Notes

- Nie rozcieńczać! Chyba, że więcej niż 22 BLG.

Na podstawie:

<https://beerandbrewing.com/make-your-best-baltic-porter/>

You'll want this fermentation to start cold—figure on 2°F/1°C below your usual lager fermentation temperature (I start at 48°F/9°C). Once you see activity in the air lock (about 36 hours), increase by 1°F (0.5°C) per day for 10 days. There should be a slow, steady march upward to consume all of the available sugars in a responsible, flavor-neutral way and avoid by-products and off-flavors.

On what should now be day 12, go ahead and set your temperature to 60°F/16°C and ignore this thing for at least an additional 2 weeks. Don't worry about autolysis or anything else, just leave it be. At that point, you can go ahead and package it—if you're bottle conditioning, give it about 3–4 weeks at room temperature before cold conditioning.

And then the waiting begins...

*Jan 23, 2022, 5:24 PM*

- Pierwsza warka wyszło 23 blg 22,5 litra.  
W następnej iteracji dać więcej wody do wydłużania, tak żeby było blg 20,5.  
*Feb 20, 2022, 1:50 PM*