

baltic porter

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **60**
- SRM **41.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	1.5 kg (18.8%)	81 %	8
Grain	Weyermann - Light Munich Malt	1 kg (12.5%)	82 %	14
Grain	Simpsons - Maris Otter	1 kg (12.5%)	81 %	6
Grain	Weyermann - Pilsner Malt	2.5 kg (31.3%)	81 %	5
Grain	Płatki owsiane	1 kg (12.5%)	85 %	3
Grain	Carafa II	0.25 kg (3.1%)	70 %	800
Grain	Black Barley (Roast Barley)	0.25 kg (3.1%)	55 %	985
Grain	Karmelowy żytni Strzegom	0.25 kg (3.1%)	75 %	150
Grain	carafa II special	0.25 kg (3.1%)	70 %	800

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	35 g	60 min	15.8 %
Boil	Lublin (Lubelski)	15 g	20 min	15.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
gestwa po marcowym II pok.	Lager	Slant	200 ml	---

Notes

- 09,06,2018 18.5 brix/14blg po około miesiącu
24.06.2018 nadal 18.5 brix/ 14 blg
Jun 9, 2018, 2:24 PM