

danzig

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **36**
- SRM **44.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **46.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|----------------------------------|--------------|-------|------|
| Grain | Munich Malt | 7 kg (59.8%) | 80 % | 18 |
| http://marxam-enology.pl/pl/p/Slod-Munich-Typ-I-Weyermann-1kg-/2750 | | | | |
| Grain | Strzegom Wiedeński | 2 kg (17.1%) | 79 % | 10 |
| http://marxam-enology.pl/pl/p/Slod-WIEDENSKI-Viking-Malt-1kg/946 | | | | |
| Grain | Briess - Munich Malt 20L | 0.7 kg (6%) | 74 % | 39 |
| http://marxam-enology.pl/pl/p/Slod-Munich-Typ-II-Weyermann-1kg-/2734 | | | | |
| Grain | Carafa III | 1 kg (8.5%) | 70 % | 1034 |
| Vorlauf !!! | | | | |
| http://marxam-enology.pl/pl/p/Slod-CARAFa-typ-III-Weyermann-1kg-/2922 | | | | |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (8.5%) | 73 % | 120 |
| Vorlauf !!! | | | | |
| http://marxam-enology.pl/pl/p/Slod-CARAMUNICH-II-Weyermann-1kg-/2827 | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum | 40 g | 60 min | 13.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| w34/70 | Ale | Dry | 20 g | Fermentis |
| 2 paczki w34/70 dla bałtyckiego dla imperialnego s-04 lub s-05 gęstwa | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|---|------|--------|---------|-------|
| Spice | kawa | 150 g | Boil | 1 min |
| http://www.piwo.org/topic/15015-warzymy-z-kawa/ wysterylizowac przez chwile i trzymac podczas chlodzenia | | | | |

Notes

- zacieranie
151°F (66°C) 60 minutes
170°F (77°C) 15 minutes
chmielenie 90 min

vorlauf

<http://goodbrew.pl/Blog/3/wszystko-co-powinienes-wiedziec-o-ciemnych-slodach>

<http://blog.homebrewing.pl/kiedy-dodawac-ciemne-slody/>

fermentacja 12 st

Aug 28, 2017, 10:59 AM