

PORTER BAŁTYCKI 2

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **41**
- SRM **49.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **35.1 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **25.4 liter(s)** of strike water to **58.1C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Wiedeński	4 kg (41%)	79 %	10
Grain	Weyermann - Monachijski I	3 kg (30.8%)	80 %	16
Grain	Castlemalting - Special B	1 kg (10.3%)	77 %	350
Grain	Płatki owsiane	0.5 kg (5.1%)	70 %	3
Grain	Fawcett - Pale Chocolate	0.5 kg (5.1%)	71 %	600
Grain	Weyermann - czekoladowy pszeniczny	0.5 kg (5.1%)	65 %	1000
Grain	Weyermann - Caraaroma	0.25 kg (2.6%)	74 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	60 min	12.8 %
Boil	Perle	25 g	20 min	5.5 %

Boil	Perle	25 g	7 min	5.5 %
------	-------	------	-------	-------

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	350 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	węglan wapnia kreda	5 g	Mash	60 min
Water Agent	chlorek wapnia 99%	5 g	Boil	60 min
Flavor	śliwki suszone	500 g	Boil	10 min
Fining	whirlfloc tabletki	1.2 g	Boil	7 min