

Porter Bałtycki

- Gravity **22.2 BLG**
- ABV ---
- IBU **24**
- SRM **60.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **61 C**, Time **30 min**
- Temp **73 C**, Time **45 min**
- Temp **79 C**, Time **2 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **45 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.8 kg (44.7%)	79 %	10
Grain	Monachijski	3 kg (35.3%)	80 %	16
Grain	Karmelowy Pszeniczny Strzegom	0.35 kg (4.1%)	79 %	130
Grain	Strzegom Karmel 600	0.4 kg (4.7%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.45 kg (5.3%)	68 %	1200
Grain	Płatki jęczmienne	0.5 kg (5.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	35 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-23	Lager	Dry	23 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka	250 g	Boil	20 min

Notes

- W temperaturze 73° C w 30 min wsypać słód czekoladowy i utrzymać w tej temperaturze 15 min.
Fermentacja:
Burzliwa: 8-12° C, około 14 dni
Cicha: 8-12° C, około 14 dni
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