

Porter bałtycki

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **33**
- SRM **33.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **71 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Malteurop Wiedeński | 3.5 kg (61.4%) | 79 % | 8 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (26.3%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.25 kg (4.4%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.25 kg (4.4%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.5%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Marynka | 5 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | --- |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | płatki debowe | 20 g | Secondary | 5 day(s) |
| Other | sliwka | 50 g | Secondary | 5 day(s) |

Notes

- ciemne slody wrzcamy 10 min przed koncem zacierania i zacieramy 5 minut w tem.55celcjusza
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