

PORTER BAŁTYCKI III

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **36**
- SRM **37.6**
- 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 **90 min**
- Evaporation rate **13 %/h**
- Boil size **36.8 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **36.3 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **69 C**, Time **35 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **26.7 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **35 min** at **69C**
- Keep mash **2 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **36.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3.5 kg (32.6%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (14%) | 79 % | 16 |
| Grain | Strzegom Pilzneński | 3 kg (27.9%) | 80 % | 4 |
| Grain | Strzegom Karmel 600 | 0.2 kg (1.9%) | 68 % | 601 |
| Grain | Biscuit Malt | 0.25 kg (2.3%) | 79 % | 50 |
| Liquid Extract | ekstrakt słodowy ciemny WES | 1.2 kg (11.2%) | 90 % | 621 |
| Grain | Płatki owsiane | 0.8 kg (7.4%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (2.8%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnat | 50 g | 60 min | 11.2 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|-------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Slant | 600 ml | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1.25 g | Boil | 15 min |

Notes

- płynny na 10 min gotowania
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