

Porter Bałtycki (PB)

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **32**
- SRM **44.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 0.6 kg (7.7%) | 72 % | 4 |
| Grain | Monachijski | 2.7 kg (34.6%) | 72 % | 16 |
| Grain | Strzegom Wiedeński | 2.7 kg (34.6%) | 72 % | 10 |
| Grain | Caramunich® typ I | 0.5 kg (6.4%) | 73 % | 80 |
| Grain | Karmelowy Viking | 0.3 kg (3.8%) | 72 % | 150 |
| Grain | Płatki owsiane | 0.3 kg (3.8%) | 60 % | 3 |
| Grain | Żytni Czekoladowy Bamberg | 0.4 kg (5.1%) | 72 % | 650 |
| Grain | Carafa II | 0.3 kg (3.8%) | 70 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 9.6 % |
| Boil | Lublin (Lubelski) | 40 g | 10 min | 2.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|-------|---------|--------|------------|
| Wyeast 2308 Munich Lager | Lager | Slant | 500 ml | Fermentis |
| Wyeast 2308 Munich Lager z mrożenia | Lager | Culture | 50 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------------|--------|---------|------|
| Water Agent | Gips piwowarski | 3 g | Mash | --- |
| Water Agent | Sól | 0.25 g | Mash | --- |
| Water Agent | Chlorek Wapnia (proszek) | 8 g | Mash | --- |
| Water Agent | Soda oczyszczona | 4 g | Mash | --- |

Notes

- Profil wody (28l)
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=M5YXJS7>
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