

Porter Bałtycki Twój Browar

- Gravity **18 BLG**
- ABV ---
- IBU **31**
- SRM **52.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **61 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **73.1 C**, Time **15 min**
- Temp **79 C**, Time **2 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **30 min** at **73C**
- Keep mash **15 min** at **73.1C**
- Keep mash **2 min** at **79C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Wiedeński | 3.5 kg (47.6%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 2.76 kg (37.5%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.33 kg (4.5%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.36 kg (4.9%) | 68 % | 600 |
| Grain | Strzegom Czekoladowy ciemny | 0.41 kg (5.6%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 32.2 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 18.4 g | 20 min | 4 % |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-------------------------|-------|------|--------|
| Other | Czekoladowy 1200 ebc | 414 g | Mash | 20 min |
|-------|-------------------------|-------|------|--------|

Notes

- Czekoladowy na 15 minut 73'C po negatywnej próbie jodowej
Nov 22, 2016, 2:32 PM