

# Porter Bałtycki wędzony #1 - Browar na Wyżynie

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **25**
- SRM **46.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	jęczmienny wędzony drewnem bukowym Ireks	5 kg (58.1%)	81 %	10
Grain	monachijski typ I Viking Malt	1 kg (11.6%)	78 %	16
Grain	Arome Castle Malting	0.5 kg (5.8%)	78 %	100
Grain	red ale (melanoidynowy) Viking Malt	0.5 kg (5.8%)	75 %	80
Grain	żytni karmelowy Viking Malt	0.7 kg (8.1%)	75 %	150
Grain	Carafa® Special I Malt Weyermann®	0.5 kg (5.8%)	65 %	1000
Grain	płatki owsiane	0.4 kg (4.7%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga (Polishhops) - granulata	20 g	120 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę (5 pokolenie)	Ale	Liquid	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia	6 g	Mash	60 min
Water Agent	gips	2 g	Mash	60 min
Water Agent	kreda	10 g	Mash	60 min
Water Agent	Kwas fosforowy 75% (zacier)	5 g	Mash	60 min
Water Agent	Kwas fosforowy 75% (wystadzanie)	2 g	Mash	60 min
Fining	Mech irlandzki	2 g	Boil	15 min
Water Agent	siarczan cynku	2 g	Boil	0 min
Flavor	Płatki dębowe amerykańskie średnio opiekane macerowane w bourbon	30 g	Secondary	28 day(s)

## Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=L0H3KBD>  
Ca+2 Mg+2 Na+ Cl- SO4-2 HCO  
130.3 0.0 131.0 110.9 62.4 193.544  
Mash pH \*: 5.39  
SO42-/Cl- ratio: 0.6 Very Malty  
Apr 7, 2020, 11:49 AM