

Porter Bałtycki z płatkami

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **38**
- SRM **40.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|------|
| Grain | Pilzneński | 0.5 kg (11.8%) | 81 % | 4 |
| Grain | Monachijski | 2 kg (47.1%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (23.5%) | 79 % | 10 |
| Grain | Strzegom Karmel 300 | 0.2 kg (4.7%) | 70 % | 299 |
| Grain | Carafa | 0.2 kg (4.7%) | 70 % | 664 |
| Grain | Czekoladowy | 0.1 kg (2.4%) | 60 % | 788 |
| Grain | Strzegom Barwiący | 0.1 kg (2.4%) | 68 % | 1300 |
| Sugar | cukier | 0.15 kg (3.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Chmiel własnej produkcji | 30 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| w34/70 | Lager | Slant | 300 ml | --- |

Extras

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

| | | | | |
|--------|--------------------------|------|-----------|-----------|
| Flavor | płatki dębowe francja | 25 g | Secondary | 14 day(s) |
|--------|--------------------------|------|-----------|-----------|

Notes

- 3 pokolenie drożdzy nie dało rady i fermentacja stanęła na 7 blg, problem z nagazowaniem, piwo dość słodkie. Za bardzo palone jak na portera
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