

Porter znad Bałtyku

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **35**
- SRM **40.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **38.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (29.7%)	80 %	16
Grain	Strzegom Monachijski typ II	1 kg (9.9%)	79 %	22
Grain	Strzegom Wiedeński	3 kg (29.7%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (9.9%)	80 %	4
Grain	Strzegom Karmel 300	0.5 kg (5%)	70 %	299
Grain	Strzegom Karmel 600	0.25 kg (2.5%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3%)	68 %	1200
Grain	Płatki owsiane	0.25 kg (2.5%)	85 %	3
Grain	Carafa III	0.1 kg (1%)	70 %	1034
Grain	Jęczmień palony	0.2 kg (2%)	55 %	985
Sugar	Brown Sugar, Dark	0.5 kg (5%)	100 %	99

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Liquid	800 ml	White Labs

Notes

- Cukier na 15 min przed końcem gotowania
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