

Zimowy Porter

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **42**
- SRM **21.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2.5 kg (36.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (29%) | 79 % | 20 |
| Grain | Płatki jęczmienne | 1 kg (14.5%) | 80 % | 3 |
| Grain | Strzegom Wiedeński | 0.8 kg (11.6%) | 79 % | 10 |
| Grain | Strzegom Karmel 30 | 0.2 kg (2.9%) | 75 % | 35 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.9%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.4%) | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.1 kg (1.4%) | 68 % | 1450 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 50 min | 8.8 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 7.5 g | Fermentis |
| Gozdawa german lager W35 | Lager | Dry | 11.5 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------|--------|-----------|-----------|
| Other | Śliwki suszone Eliot | 500 g | Boil | 15 min |
| Other | Daktyl | 200 g | Boil | 15 min |
| Spice | Cynamon cały | 15 g | Boil | 5 min |
| Spice | Wanilia laski | 2 g | Secondary | 14 day(s) |

Notes

- Słody ciemne na końcu, po prubie jodowej.

Drożdże 2 paczki - zostawić z nich 3-4 g do refermentacji.
Sep 6, 2017, 7:39 PM