

## 30. "Perła Bałtyku" - Porter bałtycki

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **34**
- SRM **21.5**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **25.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (58.1%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (23.3%)	79 %	22
Grain	Strzegom karmelowy 30	0.5 kg (5.8%)	--- %	---
Grain	Strzegom Karmel 300	0.5 kg (5.8%)	70 %	299
Grain	weyermann Caraaroma	0.4 kg (4.7%)	78 %	400
Grain	Strzegom prażony	0.1 kg (1.2%)	--- %	---
Grain	Strzegom barwiący	0.1 kg (1.2%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	80 min	10 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	50 ml	---

## Notes

- uwarzone 18-04-2018r.

słody ciemne wsypać na 10 min temp. 72  
May 19, 2018, 1:37 AM