

#95 porter

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **43**
- SRM **51.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Monachijski typ II | 6.4 kg (58.2%) | 79 % | 22 |
| Grain | Briess - Pilsen Malt | 2.3 kg (20.9%) | 80.5 % | 2 |
| Grain | Diastatyczny | 0.5 kg (4.5%) | 80 % | 10 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (4.5%) | 76 % | 150 |
| Grain | Caraaroma | 0.5 kg (4.5%) | 78 % | 400 |
| Grain | Carafa III special | 0.4 kg (3.6%) | 70 % | 1034 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (3.6%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------------|-------|-------|--------|-----|
| Wyeast - 2308 munich lager | Lager | Slant | 300 ml | --- |
|-------------------------------|-------|-------|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Fining | Wirflok | 1 g | Boil | 10 min |

Notes

- Carafa i Czekoladowy dodać dopiero na początku przerwy 68st.

Fermentacja przez 4 tygodnie w temperaturach 8,5 (3dni) - 9,5 (3dni) - 10,5 (4dni) - 11,5 (4dni) - 12,5 (4dni) - 16,5 (4dni)

Przelane na cicha 10,5 stopnia 7 dni

Nagazowanie 2,5g na butelke w styczniu (po 1,5 miesiąca od butelkowania malo gazu), a maju nagazowane idealnie.

Piwo zajęło 3 miejsce w konkursie Bergoskim '22 oraz 3 miejsce w konkursie Wrocławskim '22
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