

baltic porter

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **60**
- SRM **41.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 1.5 kg (18.8%) | 81 % | 8 |
| Grain | Weyermann - Light Munich Malt | 1 kg (12.5%) | 82 % | 14 |
| Grain | Simpsons - Maris Otter | 1 kg (12.5%) | 81 % | 6 |
| Grain | Weyermann - Pilsner Malt | 2.5 kg (31.3%) | 81 % | 5 |
| Grain | Płatki owsiane | 1 kg (12.5%) | 85 % | 3 |
| Grain | Carafa II | 0.25 kg (3.1%) | 70 % | 800 |
| Grain | Black Barley (Roast Barley) | 0.25 kg (3.1%) | 55 % | 985 |
| Grain | Karmelowy żytni Strzegom | 0.25 kg (3.1%) | 75 % | 150 |
| Grain | carafa II special | 0.25 kg (3.1%) | 70 % | 800 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Galaxy | 35 g | 60 min | 15.8 % |
| Boil | Lublin (Lubelski) | 15 g | 20 min | 15.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|-------|-------|--------|------------|
| gestwa po marcowym II pok. | Lager | Slant | 200 ml | --- |

Notes

- 09,06,2018 18.5 brix/14blg po około miesiącu
24.06.2018 nadal 18.5 brix/ 14 blg
Jun 9, 2018, 2:24 PM