

Baltic Porter

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **28**
- SRM **32.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|--------------|-------|------|
| Grain | Pilzneński | 3 kg (59.4%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (19.8%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (5%) | 75 % | 30 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (4%) | 73 % | 120 |
| Grain | Fawcett - Dark Crystal | 0.2 kg (4%) | 71 % | 200 |
| Grain | Caraaroma | 0.1 kg (2%) | 78 % | 400 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (4%) | 71 % | 500 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (2%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | magnum | 15 g | 60 min | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Notes

- Porter Bałtycki na drożdżach górnej fermentacji
Jan 23, 2018, 7:45 PM