

## Drop (Porter Bałtycki)

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **26**
- SRM **32.5**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Light Munich Malt	2 kg (29.9%)	82 %	14
Grain	Weyermann - Vienna Malt	2 kg (29.9%)	81 %	8
Liquid Extract	Bruntal	1.7 kg (25.4%)	81 %	26
Grain	Caraaroma	0.5 kg (7.5%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3.7%)	73 %	120
Grain	Carafa	0.25 kg (3.7%)	70 %	664

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	13.1 %
Aroma (end of boil)	Equinox	8 g	10 min	13.1 %
Aroma (end of boil)	Equinox	7 g	5 min	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	20 g	Safale
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe waniliowe	20 g	Secondary	7 day(s)

### Notes

- Za dużo płatków. Piwo ściągające.  
*Apr 24, 2019, 12:05 PM*