

Modern Brut Baltic Porter

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **41**
- SRM **37.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **34.1 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------------------|----------------------------------|----------------|--------|------|
| Grain | Viking Pilsner malt | 3 kg (29.3%) | 82 % | 4 |
| Grain | Monachijski | 2 kg (19.5%) | 80 % | 16 |
| Grain | Viking Vienna Malt | 1 kg (9.8%) | 79 % | 7 |
| Grain | Red Active | 1 kg (9.8%) | 79 % | 35 |
| Grain | Strzegom Monachijski typ II | 1 kg (9.8%) | 79 % | 22 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (2.9%) | 73 % | 120 |
| Grain | Abbey Malt Weyermann | 0.25 kg (2.4%) | 75 % | 45 |
| Grain | Pszeniczny Czekoladowy weyermann | 0.2 kg (2%) | 73 % | 1050 |
| na 10 min. przed końcem | | | | |
| Grain | Weyermann - Dehusked Carafa III | 0.2 kg (2%) | 70 % | 1024 |
| na 10 min. przed końcem | | | | |
| Grain | Caraaroma | 0.15 kg (1.5%) | 78 % | 400 |
| Grain | Special B Malt | 0.15 kg (1.5%) | 65.2 % | 315 |

| | | | | |
|-------|--------------------|---------------|--------|---|
| Grain | Oats, Flaked | 0.5 kg (4.9%) | 80 % | 2 |
| Sugar | Candi Sugar, Clear | 0.5 kg (4.9%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |
| gotować 90min. | | | | |
| Aroma (end of boil) | Sybilla | 50 g | 5 min | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM12 W szkocką kratę | Ale | Slant | 400 ml | Fermentum Mobile |
| DA-16 | Ale | Dry | 25 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | chlorek wapnia | 6 g | Boil | 90 min |
| Water Agent | kreda | 5 g | Boil | 90 min |
| Water Agent | epsom | 1 g | Boil | 90 min |
| Fining | whirlfloc | 1 g | Boil | 5 min |

Notes

- ~Karmele=palone 2/1
Ciemne na ostatnie 10 min.
Gotowanie 90min
CEL - 22plato
Fermentacja burzliwa: ~30 dni

200g łuski
Jan 31, 2024, 7:21 PM