

MOKO Porter Bałtycki

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **51**
- SRM **43.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **50 min** at **72C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I | 3.5 kg (77.8%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5.6%) | 68 % | 1200 |
| Grain | Caramunich® typ I | 0.25 kg (5.6%) | 73 % | 80 |
| Grain | Caraaroma | 0.25 kg (5.6%) | 78 % | 400 |
| Grain | Weyermann - Carapils | 0.25 kg (5.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 20 g | 60 min | 11.2 % |
| Boil | Galaxy | 15 g | 10 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 2 g | Boil | 10 min |

Notes

- Słody barwiące dodać na koniec zacierania
Feb 11, 2019, 6:24 PM