

PORTER

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **26**
- SRM **30**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4.5 kg (49.5%)	79 %	16
Grain	Strzegom Pilzneński	2.2 kg (24.2%)	80 %	4
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (3.3%)	73 %	120
Grain	Special B Castle	0.15 kg (1.6%)	70 %	350
Grain	Weyermann - Carafa II	0.35 kg (3.8%)	70 %	1200
Grain	Płatki owsiane	0.3 kg (3.3%)	85 %	3
Sugar	cukier trzcinowy	0.3 kg (3.3%)	--- %	---
Grain	Strzegom Wiedeński	1 kg (11%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	7.4 %
Boil	Lublin (Lubelski)	40 g	20 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	1000 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Cukier trzcinowy	300 g	Boil	15 min

Notes

- Carafa II dodana na ostatnie 15 minut.
Sep 25, 2019, 6:00 PM