

PORTER BAŁTYCKI 03.2023

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **35**
- SRM **31**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **69 C**, Time **25 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **69C**
- Keep mash **2 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Vienna	2.5 kg (23.6%)	80.5 %	9
Grain	BESTMALZ - Best Minich	2.5 kg (23.6%)	80.5 %	16
Grain	BESTMALZ - Best Pilsen	2.5 kg (23.6%)	80.5 %	4
Grain	Strzegom Czekoladowy jasny	0.3 kg (2.8%)	68 %	400
Liquid Extract	ekstrakt słodowy ciemny	1.5 kg (14.2%)	80 %	85
Grain	Viking Czekoladowy ciemny	0.3 kg (2.8%)	67 %	900
Grain	Płatki owsiane	0.8 kg (7.5%)	85 %	3
Grain	Strzegom Karmel 600	0.1 kg (0.9%)	68 %	601
Grain	Jęczmień palony	0.1 kg (0.9%)	55 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11.5 %

Boil	lunga	15 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	25 min	6 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Slant	500 ml	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	15 min

Notes

- ekstrakt na ostatnie 15 min gotowania
ciemne słody na koniec zacierania
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