

Porter bałtycki #2

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **34**
- SRM **33.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **13 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **26.8 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński	2.5 kg (26.1%)	79 %	10
Grain	Strzegom Monachijski typ I	2.5 kg (26.1%)	79 %	16
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (5.2%)	80 %	20
Grain	Pilzneński	1.3 kg (13.6%)	81 %	4
Grain	Płatki owsiane	0.6 kg (6.3%)	60 %	3
Grain	Carahell	0.5 kg (5.2%)	77 %	26
Grain	Caramunich® typ I	0.5 kg (5.2%)	73 %	80
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (3.1%)	73 %	120
Grain	Biscuit Malt	0.2 kg (2.1%)	79 %	45
Grain	Caraaroma	0.25 kg (2.6%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (1.6%)	73 %	1001
Grain	Weyermann - Carafa I	0.13 kg (1.4%)	70 %	690
Grain	Jęczmień palony	0.15 kg (1.6%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	37 g	60 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

Notes

- Caraaroma i słody palone na koniec przerwy 72 stopnie.
Dec 8, 2022, 9:52 PM