

Porter Bałtycki 2023 - 2.0

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **36**
- SRM **28.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **135 min**
- Evaporation rate **12 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Minich	2.5 kg (39.7%)	80.5 %	16
Grain	BESTMALZ - Best Vienna	2 kg (31.7%)	80.5 %	9
Grain	Weyermann - Pilsner Malt	0.7 kg (11.1%)	81 %	5
Grain	Caraaroma	0.25 kg (4%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (6.3%)	73 %	120
Grain	Weyermann - Carafa II	0.1 kg (1.6%)	70 %	837
Grain	Weyermann - Chocolate Wheat	0.15 kg (2.4%)	74 %	788
Sugar	Sugar, Table (Sucrose)	0.2 kg (3.2%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	12.4 %

Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	5.8 %
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Notes

- WODA: <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=VYD3F9K>

Zacieranie:

pH na poziomie 5,60 / 5,65 pH (bez ciemnych sódów) zamiast 5,4 (!)

dodanie soli dopiero do zacieru na białkowej (zapomniałem)

pH po dodaniu sódów ciemnych = ok 5,4 pH zamiast 5,3

Brzeczka nastawna: 14,9 l // 19 BLG

Fermentacja główna: 19.04. - 18.05

Lagerowanie: 18.05. - 24.08. (98 dni = 14 tygodni)

Butelkowanie: 13 l - 5,1 blg + 53g GLUKOZY

Apr 17, 2023, 11:25 AM