

porter bałtycki v.2 2016

- Gravity **22.2 BLG**
- ABV ---
- IBU **33**
- SRM **62.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **65 C**, Time **1 min**
- Temp **61 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **2 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **1 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **79C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Wiedeński | 3.85 kg (48.2%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 2.95 kg (36.9%) | 79 % | 16 |
| Grain | Bestmalz Carmel Pils | 0.75 kg (9.4%) | 75 % | 450 |
| Grain | Strzegom Czekoladowy ciemny | 0.44 kg (5.5%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 19 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|-------|------|--------|------------|
| w 34/70 | Lager | Dry | 25 g | fermentis |