

Porter Bałtycki wędzony #1 - Browar na Wyżynie

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **25**
- SRM **46.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | jęczmienny wędzony drewnem bukowym Ireks | 5 kg (58.1%) | 81 % | 10 |
| Grain | monachijski typ I Viking Malt | 1 kg (11.6%) | 78 % | 16 |
| Grain | Arome Castle Malting | 0.5 kg (5.8%) | 78 % | 100 |
| Grain | red ale (melanoidynowy) Viking Malt | 0.5 kg (5.8%) | 75 % | 80 |
| Grain | żytni karmelowy Viking Malt | 0.7 kg (8.1%) | 75 % | 150 |
| Grain | Carafa® Special I Malt Weyermann® | 0.5 kg (5.8%) | 65 % | 1000 |
| Grain | płatki owsiane | 0.4 kg (4.7%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------------------------------|--------|---------|------------|
| First Wort | lunga (Polishhops) - granulata | 20 g | 120 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę (5 pokolenie) | Ale | Liquid | 500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--|--------|-----------|-----------|
| Water Agent | chlerek wapnia | 6 g | Mash | 60 min |
| Water Agent | gips | 2 g | Mash | 60 min |
| Water Agent | kreda | 10 g | Mash | 60 min |
| Water Agent | Kwas fosforowy 75% (zacier) | 5 g | Mash | 60 min |
| Water Agent | Kwas fosforowy 75% (wystadzanie) | 2 g | Mash | 60 min |
| Fining | Mech irlandzki | 2 g | Boil | 15 min |
| Water Agent | siarczan cynku | 2 g | Boil | 0 min |
| Flavor | Płatki dębowe amerykańskie średnio opiekane macerowane w bourbon | 30 g | Secondary | 28 day(s) |

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=L0H3KBD>
Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
130.3 0.0 131.0 110.9 62.4 193.544
Mash pH *: 5.39
SO42-/Cl- ratio: 0.6 Very Malty
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