

Porter Bałtycki z winem #4 - Browar na Wyżynie

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **29**
- SRM **51**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **7 %**
- Size with trub loss **15 liter(s)**
- Boil time **120 min**
- Evaporation rate **18 %/h**
- Boil size **20.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | monachijski typ I Viking Malt | 2.5 kg (29.4%) | 78 % | 16 |
| Grain | wiedeński Viking Malt | 3 kg (35.3%) | 79 % | 9 |
| Grain | cookie (bursztynowy) Viking Malt | 1 kg (11.8%) | 72 % | 70 |
| Grain | Karmelowy żytni Viking Malt | 0.5 kg (5.9%) | 75 % | 150 |
| Grain | Château Special B Castle Malting | 0.5 kg (5.9%) | 77 % | 300 |
| Grain | Carafa® Special I Malt Weyermann® | 0.5 kg (5.9%) | 1 % | 900 |
| Grain | płatki owsiane | 0.5 kg (5.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------------------------------|--------|--------|------------|
| First Wort | Marynka (Polishhops) - granulata | 20 g | 90 min | 7.7 % |

| | | | | |
|------|---------------------------------|------|--------|-------|
| Boil | Marynka (Polishhops) - granulat | 20 g | 15 min | 7.7 % |
|------|---------------------------------|------|--------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------------------|--------|-----------|-----------|
| Water Agent | chlerek wapnia | 5 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) | 10 g | Mash | 60 min |
| Water Agent | Kwas fosforowy 75% (wystadzanie) | 2 g | Mash | 60 min |
| Fining | Mech irlandzki | 2 g | Boil | 15 min |
| Flavor | Macerat | 50 g | Secondary | 28 day(s) |

Notes

- Słody ciemne dodane na ostatnie 15 minut zacierania.
Mash pH *: 5.52
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=VB2DQ6M>

Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
123.6 0.0 131.0 96.8 63.0 196.629
Aug 3, 2019, 1:24 AM