

Wędzony porter bałtycki - 1 miejsce z WKPD 2017 21L

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **33**
- SRM **37.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **34.1 liter(s)**

Steps

- Temp **69 C**, Time **130 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.4 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **130 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Słód Wędzony Steinbach | 3.8 kg (39%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 3.8 kg (39%) | 79 % | 10 |
| Grain | Karmelowy Pszeniczny Strzegom | 1 kg (10.3%) | 79 % | 130 |
| Grain | Abbey Malt Weyermann | 0.4 kg (4.1%) | 75 % | 45 |
| Grain | Caraaroma | 0.25 kg (2.6%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (2.6%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.15 kg (1.5%) | 55 % | 985 |
| Grain | Carafa II Special | 0.1 kg (1%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 9.5 % |
| Boil | Lublin (Lubelski) | 40 g | 15 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------|-------|-------|--------|-----------|
| Saflager W 34/70 | Lager | Slant | 700 ml | Fermentis |
|------------------|-------|-------|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 6 g | Boil | 15 min |

Notes

- Receptura autorstwa Janusza Śvacha
 - dorzucenie jęczmienia palonego przy wygrzewie, a Carafy II Special przy wystadzaniu,
 - fermentacja w 12 st. C, pod koniec podwyższona
 - nagazowanie 2,4 vol
 - do wody (o nieznanym składzie) dodano 10g węglanu wapnia

Źródło: <https://wkpd.waw.pl/receptury-wedzony-porter-baltycki/>

Zapraszamy do udziału w II Wielkopolskim KPD, którego kategorią jest wędzony porter bałtycki!
<https://www.facebook.com/wielkopolski.konkurs>
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