

Wędzony porter bałtycki - 3 miejsce z WKPD 2017 40L

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **24**
- SRM **36.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48.6 liter(s)**
- Total mash volume **64.8 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **8 min**

Mash step by step

- Heat up **48.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **8 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	5 kg (30.9%)	80 %	5
Grain	Viking Pale Ale malt	4 kg (24.7%)	80 %	5
Grain	Monachijski	1.7 kg (10.5%)	80 %	16
Grain	Monachijski typ II	1.7 kg (10.5%)	79 %	22
Grain	Weyermann Caramunich 3	1.7 kg (10.5%)	76 %	150
Grain	Caraaroma	1.3 kg (8%)	78 %	400
Grain	Palony z Kormorana	0.4 kg (2.5%)	70 %	1000
Grain	Barwiący	0.2 kg (1.2%)	55 %	985
Grain	Fawcett - Brown	0.2 kg (1.2%)	72 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	49 g	60 min	10 %
Boil	Lublin (Lubelski)	60 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	500 ml	Fermentum Mobile

Notes

- Receptura autorstwa Adama Chrostka
 - gęstość końcowa - 7 BLG
 - fermentacja w pomieszczeniu z temperaturą 8 st. C

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

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