

wysłodziny po porterze

- Gravity **10 BLG**
- ABV ---
- IBU **30**
- SRM **32.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	1 kg (76.9%)	75 %	150
Sugar	Cane (Beet) Sugar	0.3 kg (23.1%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	5 g	60 min	14.2 %
Boil	Pacifica (NZ)	10 g	10 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Notes

- wysłodziny po porterze
dodatki : ostatnie 10 minut
cukier trzcinowy - 300 g
kandyzowane pomarańcze - 50 g
imbir świeży - 40 g
burzliwa tydzień 10,5 blg - 2 blg
cicha tydzień - 1 blg
zabutelkowano 20.12.2016
dodano 55 gr cukru / 3 gr na 0,5l
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