IP N 06/22/XII

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **39**
- SRM **11.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **69 C**, Time **30 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **69C**
- Keep mash **15 min** at **75C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5.2 kg *(57.8%)*	79 %	10
Grain	Viking Malt Smoked Peat	2.4 kg *(26.7%)*	81 %	10
Grain	Viking Malt Karmel 200	0.2 kg *(2.2%)*	75 %	200
Grain	Viking Malt Cookie	0.2 kg *(2.2%)*	72 %	50
Sugar	cukier	1 kg *(11.1%)*	99 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	30 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	5 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	5 min	15.5 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Aroma (end of boil)	Strata	10 g	5 min	13.6 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Aroma (end of boil)	Hallertau Blanc	30 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis
Saflager S-23	Lager	Dry	11.5 g	Fermentis

Notes

- słód dodałem przy temperaturze 57stopni

  dopilnować temperatury 62st - mieszać regularnie co 2stopnie;
  czas całego procesu (z przerwą na udostępnienie kuchni na obiad - 5h)

  na aromat : hibiskus, szklanka
  Dec 31, 2021, 1:42 PM