

Porter bałtycki moj pierwszy

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **34**
- SRM **27.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **74C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (32.8%)	80 %	7
Grain	Monachijski	1.5 kg (24.6%)	80 %	16
Grain	Strzegom Monachijski typ II	1.5 kg (24.6%)	79 %	22
Grain	Abbey Castle	0.2 kg (3.3%)	80 %	45
Grain	Płatki owsiane	0.5 kg (8.2%)	60 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.3%)	73 %	1001
Grain	Słód Kawowy Ciemny	0.2 kg (3.3%)	50 %	450

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis W34/70	Lager	Slant	200 ml	moje

Notes

- w 55 stopniach płatki
65 stopniach slody normalne nie barwiace
75 stopnaich barwiace
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