

PORTER BAŁTYCKI 3

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **39**
- SRM **45.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **24.7 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Weyermann - Wiedeński | 4.4 kg (46.3%) | 79 % | 10 |
| Grain | Weyermann - Monachijski I | 3.1 kg (32.6%) | 80 % | 16 |
| Grain | Castlemalting - Special B | 0.5 kg (5.3%) | 77 % | 350 |
| Grain | Płatki owsiane | 0.5 kg (5.3%) | 70 % | 3 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (5.3%) | 71 % | 600 |
| Grain | Weyermann - czekoladowy pszeniczny | 0.5 kg (5.3%) | 65 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Lubelski | 60 g | 60 min | 6.5 % |
| Boil | Izabella | 20 g | 60 min | 6.8 % |

Yeasts

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

| | | | | |
|--|-------|--------|--------|-----|
| FM31 Bawarska Dolina | Lager | Liquid | 450 ml | --- |
| GĘSTWA 24H ŚREDNIO ZWARTA FERMENTACJA W 15°C- 15 PSI | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|----------|
| Flavor | śliwki suszone | 500 g | Boil | 10 min |
| Other | pożywka Wyeast | 2.4 g | Boil | 10 min |
| Fining | whirlfloc tabletki | 1.5 g | Boil | 10 min |
| Flavor | ziarna kakaowca prażone | 250 g | Secondary | 7 day(s) |

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-65
Mg-8
Na-50
Cl-75
S04-55
HCO3-160
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