

## #191-192 Porter Bałtycki i Coffee Porter Bałtycki

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **47**
- SRM **37.9**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **15 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

### Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **34.7 liter(s)**
- Total mash volume **47.1 liter(s)**

### Steps

- Temp **64 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **34.7 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount        | Yield  | EBC |
|-------|--------------------------|---------------|--------|-----|
| Grain | Weyermann - Barke Munich | 5 kg (39.7%)  | 78 %   | 20  |
| Grain | Strzegom Wiedeński       | 5 kg (39.7%)  | 79 %   | 10  |
| Grain | Weyermann Caramunich 3   | 0.5 kg (4%)   | 76 %   | 150 |
| Grain | Caraaroma                | 0.5 kg (4%)   | 78 %   | 400 |
| Grain | Płatki owsiane           | 0.3 kg (2.4%) | 60 %   | 3   |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (4%)   | 71 %   | 600 |
| Grain | Czekoladowy              | 0.1 kg (0.8%) | 60 %   | 788 |
| Grain | Strzegom Karmel 300      | 0.25 kg (2%)  | 70 %   | 299 |
| Grain | Strzegom Karmel 600      | 0.25 kg (2%)  | 68 %   | 601 |
| Sugar | Candi Sugar, Clear       | 0.2 kg (1.6%) | 78.3 % | 2   |

### Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

|      |       |      |        |      |
|------|-------|------|--------|------|
| Boil | lunga | 70 g | 50 min | 11 % |
|------|-------|------|--------|------|

## Yeasts

| Name                             | Type  | Form  | Amount  | Laboratory |
|----------------------------------|-------|-------|---------|------------|
| WLP833 - German Bock Lager Yeast | Lager | Slant | 1200 ml | White Labs |

## Notes

- Warka po fermentacji podzielona na pół, do jednej dodana kawa.  
*Aug 11, 2024, 7:48 AM*