

Ale Porter 2

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **56**
- SRM **40**
- 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 **90 min**
- Evaporation rate **7 %/h**
- Boil size **19.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **73 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **73C**
- Keep mash **0 min** at **76C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Vienna Malt | 5 kg (61.7%) | 79 % | 7 |
| Grain | Viking Wheat Malt | 1 kg (12.3%) | 83 % | 5 |
| Grain | Viking Pale Cookie | 1 kg (12.3%) | 75 % | 25 |
| Grain | Strzegom Barwiący OBŁUSZCZONY | 0.25 kg (3.1%) | 68 % | 1100 |
| Grain | Strzegom Karmel 300 | 0.25 kg (3.1%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.5%) | 5 % | 1200 |
| Grain | Oats, Flaked | 0.4 kg (4.9%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 11.5 % |
| Boil | East Kent Goldings | 20 g | 15 min | 5.1 % |

Yeasts

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

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |
|--------------|-----|-------|--------|-----------|

Notes

- Strzegom Czekoladowy ciemny na ostatnie 10 minut
Dec 12, 2018, 11:47 AM