

BalticPorter

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **42**
- SRM **44.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.7 liter(s)**
- Total mash volume **43.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **33.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **76C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4.5 kg (46.7%)	79 %	10
Grain	Monachijski	3.5 kg (36.3%)	80 %	16
Grain	Pszeniczny Czekoladowy	0.55 kg (5.7%)	73 %	1001
Grain	Pale Chocolate Malt	0.5 kg (5.2%)	60 %	690
Grain	Caraaroma	0.4 kg (4.1%)	78 %	400
Grain	Pale Ale Viking	0.19 kg (2%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Boil	HBC 472	20 g	60 min	11 %
Boil	HBC 472	20 g	15 min	11 %
Boil	HBC 472	30 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	150 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorekwapnia	4 g	Boil	60 min
Water Agent	Siarczanwapnia	1 g	Boil	60 min
Other	Odżywka dla drożdży	2 g	Boil	60 min
Other	Cynk (tabletki)	0.2 g	Boil	60 min
Fining	Whirlfloc	0.5 g	Boil	15 min
Flavor	Suszona śliwka	150 g	Secondary	5 day(s)

Notes

- Woda z biedry 3
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