

Coronaporter 2021

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **35**
- SRM **61.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **36.2 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **75C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 2.5 kg (24.2%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 2 kg (19.3%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 2 kg (19.3%) | 80 % | 4 |
| Grain | Caraaroma | 1.2 kg (11.6%) | 78 % | 400 |
| Grain | Fawcett - Pale Chocolate | 1 kg (9.7%) | 71 % | 1200 |
| Grain | Weyermann - Carafa I | 0.25 kg (2.4%) | 70 % | 690 |
| Grain | Oats, Flaked | 0.4 kg (3.9%) | 80 % | 2 |
| Grain | Weyermann - Dark Wheat Malt | 1 kg (9.7%) | 85 % | 14 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 10 % |

Yeasts

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

| | | | | |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 800 ml | Fermentum Mobile |
|----------------------|-------|-------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|---|--------|-----------|-----------|
| Flavor | płatki dębowe macerowane w jeżynówce Krystyny | 100 g | Secondary | 20 day(s) |

Notes

- Warka 6l. warzone 22.01. Wyszło ok 21l 20 Brix. Piwo oleiste mimo tego, że było bez płatków żytnich, a dane owsiane i to górskie.

Przelewane na cichą 26.02. przy 6,5 blg, w smaku mocna gorzka czekolada, a na cicha dorzucone płatki trzymane w jeżynówce

Butelkowane 12.05. Przy 5,5 blg. Wyszło ponad 60 butelek, głównie 0,33 l. W smaku dalej gorzka czekolada, bardzo gładkie i smaczne.

Jan 23, 2021, 7:27 PM