

Porter Bałtycki 2019

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU ---
- SRM **26.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **44.4 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **33.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (45%)	79 %	22
Grain	Strzegom Pilzneński	5 kg (45%)	80 %	4
Grain	Caraaroma	0.5 kg (4.5%)	78 %	400
Grain	Weyermann - Dehusked Carafa III	0.1 kg (0.9%)	70 %	1024
Grain	Special B Malt	0.5 kg (4.5%)	65.2 %	315

Notes

- Zacieranie dekokcyjne
Jan 2, 2020, 3:17 PM