

Porter Bałtycki czekoladowo--kosowy

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **32**
- SRM **26.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **1.72 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **81.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------|----------------|-------|------|
| Grain | Viking - monachijski | 4.5 kg (43.3%) | 78 % | 13 |
| Grain | Viking - pilzneńsk | 2.5 kg (24%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (4.8%) | 80 % | 3 |
| Grain | Weyermann - Carahell | 0.5 kg (4.8%) | 77 % | 26 |
| Grain | Weyermann - Caramunich typ I | 0.3 kg (2.9%) | 73 % | 90 |
| Grain | Weyermann - Special W | 0.3 kg (2.9%) | 70 % | 300 |
| Grain | Weyermann - Carafa II | 0.2 kg (1.9%) | 70 % | 1150 |
| Grain | Weyermann - Carafa III | 0.04 kg (0.4%) | 70 % | 1400 |
| Grain | Jęczmień palony | 0.06 kg (0.6%) | 55 % | 1150 |
| Liquid Extract | Ekstrakt słodowy jasny | 1 kg (9.6%) | 76 % | 15 |
| Grain | Płatki żytnie | 0.5 kg (4.8%) | 78 % | 4 |

Hops

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

| | | | | |
|------|-------------------|------|-------|-----|
| Boil | Lublin (Lubelski) | 30 g | 5 min | 4 % |
|------|-------------------|------|-------|-----|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Saflager S-23 | Lager | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|------|
| Flavor | Kakao ziarno kruszone, Peru, tłuszcz 50 % | 144 g | Secondary | --- |
| Flavor | Kakao prażone, nibsy ziarno kruszone, Meksyk | 224 g | Secondary | --- |
| Flavor | Chipsy kokosowe naturalne | 1150 g | Secondary | --- |

Notes

- 1. 250 ml gęsty to zdecydowanie za dużo, wystarczy 100 ml
 - 2. Za dużo drożdży - można zmniejszyć do 70 g
 - 2. Chmielu goryczkowego nie zwiększać.
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