

# Porter Opalenicki v1

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **66**
- SRM **58.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **75C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (32.3%)	79 %	10
Grain	Monachijski	2 kg (21.5%)	80 %	16
Grain	Pilzneński	1.2 kg (12.9%)	81 %	4
Grain	Special B Malt	0.5 kg (5.4%)	65.2 %	315
Grain	Caraaroma	0.5 kg (5.4%)	78 %	400
Grain	Biscuit Malt	0.2 kg (2.2%)	79 %	45
Grain	Jęczmień palony	0.2 kg (2.2%)	55 %	985
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (18.3%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	42 g	60 min	8.3 %
Boil	Hallertau Spalt Select	15 g	10 min	3.4 %
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	16.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M84 Bohemian Lager	Lager	Slant	200 ml	Mangrove Jack's
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## Notes

- [https://www.wiki.piwo.org/Porter\\_Ba%C5%82tycki\\_\(Porter\\_Opalenicki\)\\_Andrzej\\_Smyk\\_\(anteks\)](https://www.wiki.piwo.org/Porter_Ba%C5%82tycki_(Porter_Opalenicki)_Andrzej_Smyk_(anteks))  
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