

# Porter -Quasi- Warmiński

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **28**
- SRM **34**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **70 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **70C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (74.6%)  | 82 %  | 4   |
| Grain | Strzegom Karmel 150 | 1 kg (14.9%)  | 75 %  | 150 |
| Grain | Strzegom Karmel 300 | 0.5 kg (7.5%) | 70 %  | 299 |
| Grain | Jęczmień palony     | 0.2 kg (3%)   | 55 %  | 985 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 25 g   | 55 min | 11.2 %     |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 100 ml | Fermentis  |

## Notes

- "Porter Warmiński  
Chluba olsztyńska piwowarów, Aksamitny, niefiltrowany.

21,0% wag., 9,0% obj., niefiltrowane

Parametry piwa:

Składniki: woda, słód jęczmienny: pilzneński, karmelowy, palony, chmiel, drożdże

Metoda warzenia: tradycyjna, fermentacja bezciśnieniowa, leżakowanie min. 21 tygodni, niefiltrowane"

Słód ciemne przed Mash out?

*Apr 3, 2022, 1:30 PM*