

wysłodziny po porterze

- Gravity **10 BLG**
- ABV ---
- IBU **30**
- SRM **32.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Steps

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

Mash step by step

- Heat up **3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Karmel 150 | 1 kg (76.9%) | 75 % | 150 |
| Sugar | Cane (Beet) Sugar | 0.3 kg (23.1%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Pacific Gem | 5 g | 60 min | 14.2 % |
| Boil | Pacifica (NZ) | 10 g | 10 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Notes

- wysłodziny po porterze
dodatki : ostatnie 10 minut
cukier trzcinowy - 300 g
kandyzowane pomarańcze - 50 g
imbir świeży - 40 g
burzliwa tydzień 10,5 blg - 2 blg
cicha tydzień - 1 blg
zabutelkowano 20.12.2016
dodano 55 gr cukru / 3 gr na 0,5l
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