

## Baltic porter v1.0

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **38**
- SRM **34.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount        | Yield  | EBC  |
|-------|--------------------------------|---------------|--------|------|
| Grain | Pilzneński                     | 2 kg (28.2%)  | 81 %   | 4    |
| Grain | Strzegom Monachijski typ II    | 2 kg (28.2%)  | 79 %   | 22   |
| Grain | Strzegom Wiedeński             | 1 kg (14.1%)  | 79 %   | 10   |
| Grain | Strzegom Monachijski typ I     | 1 kg (14.1%)  | 79 %   | 16   |
| Grain | Caramunich® typ I              | 0.2 kg (2.8%) | 73 %   | 80   |
| Grain | Castle Cafe                    | 0.2 kg (2.8%) | 75.5 % | 480  |
| Grain | Caraaroma                      | 0.2 kg (2.8%) | 78 %   | 400  |
| Grain | Żytni                          | 0.2 kg (2.8%) | 85 %   | 8    |
| Grain | Weyermann - Czekoladowy Żytni  | 0.2 kg (2.8%) | 68 %   | 601  |
| Grain | Weyermann - Carafa Special III | 0.1 kg (1.4%) | 70 %   | 1300 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Magnum  | 20 g   | 60 min | 15.5 %     |
| Aroma (end of boil) | Marynka | 20 g   | 10 min | 7 %        |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 500 ml | Fermentis  |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 1.25 g | Boil    | 10 min |

## Notes

- Modyfikacja wody do zacierania - 17l:
  - 8g kredy
  - 2g soli epsom

Modyfikacja wody do wysładzania - 18l:

- 1ml kwasu mlekowego 80%

*Apr 19, 2025, 7:25 PM*