

Porter Bałtycki z płatkami

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **38**
- SRM **40.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.5 kg (11.8%)	81 %	4
Grain	Monachijski	2 kg (47.1%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (23.5%)	79 %	10
Grain	Strzegom Karmel 300	0.2 kg (4.7%)	70 %	299
Grain	Carafa	0.2 kg (4.7%)	70 %	664
Grain	Czekoladowy	0.1 kg (2.4%)	60 %	788
Grain	Strzegom Barwiący	0.1 kg (2.4%)	68 %	1300
Sugar	cukier	0.15 kg (3.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chmiel własnej produkcji	30 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
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Flavor	płatki dębowe francja	25 g	Secondary	14 day(s)
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Notes

- 3 pokolenie drożdzy nie dało rady i fermentacja stanęła na 7 blg, problem z nagazowaniem, piwo dość słodkie. Za bardzo palone jak na portera
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