

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
Chłuba 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?

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