

## Peanut Butter & Jelly milk porter

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **31**
- SRM **50**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **14.7 liter(s)**

### Mash information

- Mash efficiency **24 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **34.1 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **24.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **0.1 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

### Fermentables

| Type                    | Name                             | Amount         | Yield  | EBC  |
|-------------------------|----------------------------------|----------------|--------|------|
| Grain                   | Viking Pilsner malt              | 3 kg (28.6%)   | 82 %   | 4    |
| Grain                   | Monachijski                      | 2 kg (19%)     | 80 %   | 16   |
| Grain                   | Red Active                       | 1 kg (9.5%)    | 79 %   | 35   |
| Grain                   | Viking Vienna Malt               | 1 kg (9.5%)    | 79 %   | 7    |
| Grain                   | Strzegom Monachijski typ II      | 1 kg (9.5%)    | 79 %   | 22   |
| Grain                   | Słód Caramunich Typ II Weyermann | 0.3 kg (2.9%)  | 73 %   | 120  |
| Grain                   | Abbey Malt Weyermann             | 0.25 kg (2.4%) | 75 %   | 45   |
| Grain                   | Special B Malt                   | 0.15 kg (1.4%) | 65.2 % | 315  |
| Grain                   | Caraaroma                        | 0.15 kg (1.4%) | 78 %   | 400  |
| Grain                   | Pszeniczny Czekoladowy weyermann | 0.2 kg (1.9%)  | 73 %   | 1050 |
| na 10 min. przed końcem |                                  |                |        |      |
| Grain                   | Weyermann - Dehusked Carafo III  | 0.2 kg (1.9%)  | 70 %   | 1024 |
| na 10 min. przed końcem |                                  |                |        |      |

|       |                      |                |        |   |
|-------|----------------------|----------------|--------|---|
| Grain | Oats, Flaked         | 0.5 kg (4.8%)  | 80 %   | 2 |
| Sugar | Candi Sugar, Clear   | 0.5 kg (4.8%)  | 78.3 % | 2 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (2.4%) | 76.1 % | 0 |

## Hops

| Use for        | Name  | Amount | Time   | Alpha acid |
|----------------|-------|--------|--------|------------|
| Boil           | Iunga | 20 g   | 60 min | 10 %       |
| gotować 90min. |       |        |        |            |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę | Ale  | Liquid | 200 ml | Fermentum Mobile |

## Extras

| Type        | Name                                      | Amount | Use for | Time   |
|-------------|-------------------------------------------|--------|---------|--------|
| Flavor      | sproszkowane i podprażone orzeszki ziemne | 250 g  | Boil    | 10 min |
| Flavor      | Owoce                                     | 1000 g | Boil    | 10 min |
| Flavor      | laktoza                                   | 250 g  | Boil    | 10 min |
| Flavor      | Sól himalajska                            | 10 g   | Boil    | 10 min |
| Water Agent | chlorek wapnia                            | 4 g    | Boil    | 60 min |
| Water Agent | kreda                                     | 3 g    | Boil    | 60 min |
| Water Agent | epsom                                     | 1 g    | Boil    | 60 min |
| Fining      | whirlfloc                                 | 1 g    | Boil    | 5 min  |

## Notes

- Piwo z wód wysłodkowych  
Orzeszki podprażone 15min na patelni na jasnobrązowy kolor  
Dżem czarna porzeczka 400g  
Powidła śliwkowe 300g  
Sok aroniowy 300ml  
(~ 1,5 z lakto + z owoców ~5-6 °)  
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