

## danzig

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **36**
- SRM **44.3**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **46.8 liter(s)**

### Fermentables

| Type                                                                                                                                                      | Name                             | Amount       | Yield | EBC  |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------|--------------|-------|------|
| Grain                                                                                                                                                     | Munich Malt                      | 7 kg (59.8%) | 80 %  | 18   |
| <a href="http://marxam-enology.pl/pl/p/Slod-Munich-Typ-I-Weyermann-1kg-/2750">http://marxam-enology.pl/pl/p/Slod-Munich-Typ-I-Weyermann-1kg-/2750</a>     |                                  |              |       |      |
| Grain                                                                                                                                                     | Strzegom Wiedeński               | 2 kg (17.1%) | 79 %  | 10   |
| <a href="http://marxam-enology.pl/pl/p/Slod-WIEDENSKI-Viking-Malt-1kg/946">http://marxam-enology.pl/pl/p/Slod-WIEDENSKI-Viking-Malt-1kg/946</a>           |                                  |              |       |      |
| Grain                                                                                                                                                     | Briess - Munich Malt 20L         | 0.7 kg (6%)  | 74 %  | 39   |
| <a href="http://marxam-enology.pl/pl/p/Slod-Munich-Typ-II-Weyermann-1kg-/2734">http://marxam-enology.pl/pl/p/Slod-Munich-Typ-II-Weyermann-1kg-/2734</a>   |                                  |              |       |      |
| Grain                                                                                                                                                     | Carafa III                       | 1 kg (8.5%)  | 70 %  | 1034 |
| Vorlauf !!!                                                                                                                                               |                                  |              |       |      |
| <a href="http://marxam-enology.pl/pl/p/Slod-CARAFA-typ-III-Weyermann-1kg-/2922">http://marxam-enology.pl/pl/p/Slod-CARAFA-typ-III-Weyermann-1kg-/2922</a> |                                  |              |       |      |
| Grain                                                                                                                                                     | Słód Caramunich Typ II Weyermann | 1 kg (8.5%)  | 73 %  | 120  |
| Vorlauf !!!                                                                                                                                               |                                  |              |       |      |
| <a href="http://marxam-enology.pl/pl/p/Slod-CARAMUNICH-II-Weyermann-1kg-/2827">http://marxam-enology.pl/pl/p/Slod-CARAMUNICH-II-Weyermann-1kg-/2827</a>   |                                  |              |       |      |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 40 g   | 60 min | 13.5 %     |
| Boil    | Saaz (Czech Republic) | 25 g   | 20 min | 4.5 %      |

### Yeasts

| Name                                                                  | Type | Form | Amount | Laboratory |
|-----------------------------------------------------------------------|------|------|--------|------------|
| w34/70                                                                | Ale  | Dry  | 20 g   | Fermentis  |
| 2 paczki w34/70 dla bałtyckiego dla imperialnego s-04 lub s-05 gęstwa |      |      |        |            |

## Extras

| Type                                                                                                                                                                      | Name | Amount | Use for | Time  |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|--------|---------|-------|
| Spice                                                                                                                                                                     | kawa | 150 g  | Boil    | 1 min |
| <a href="http://www.piwo.org/topic/15015-warzymy-z-kawa/">http://www.piwo.org/topic/15015-warzymy-z-kawa/</a><br>wysterylizowac przez chwile i trzymac podczas chlodzenia |      |        |         |       |

## Notes

- zacieranie  
151°F (66°C) 60 minutes  
170°F (77°C) 15 minutes  
chmienie 90 min

vorlauf

<http://goodbrew.pl/Blog/3/wszystko-co-powinienes-wiedziec-o-ciemnych-slodach>

<http://blog.homebrewing.pl/kiedy-dodawac-ciemne-slody/>

fermentacja 12 st

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