

Baltic porter 4.0

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **48**
- SRM **41.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **80C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (52.2%)	79 %	22
Grain	Viking Pale Ale malt	1 kg (17.4%)	80 %	5
Grain	Płatki owsiane	1 kg (17.4%)	60 %	3
Grain	Special B Malt	0.25 kg (4.3%)	65.2 %	315
Grain	Fawcett - Pale Chocolate	0.25 kg (4.3%)	71 %	600
Grain	Chocolate Malt (UK)	0.25 kg (4.3%)	73 %	887

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia20	16 g	60 min	8.3 %
Boil	Iunga	22 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	100 ml	Omega

Extras

Type	Name	Amount	Use for	Time
Water Agent	Łuska ryżowa	100 g	Mash	60 min
Water Agent	Kreda	7 g	Mash	60 min