

5.Irish Porter Bałtycki

- Gravity **18.2 BLG**
- ABV ---
- IBU **44**
- SRM **44.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------------------|----------------|--------|------|
| Grain | Minch Irish Craft Pale Ale | 2 kg (32.1%) | 81 % | 5 |
| Grain | BESTMALZ - Best Vienna | 1 kg (16%) | 80.5 % | 8 |
| Grain | BESTMALZ - Best Heidelberg Wheat Malt | 2 kg (32.1%) | 82 % | 2.5 |
| Grain | cocolate Wheat malt | 0.25 kg (4%) | 80 % | 1000 |
| Adjunct | Płatki owsiane | 0.5 kg (8%) | 85 % | 3 |
| Adjunct | Żytni | 0.24 kg (3.8%) | 85 % | 8 |
| Grain | Carafa III | 0.25 kg (4%) | 70 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|-----------|------------|
| Boil | Millennium | 20 g | 60 min | 17.1 % |
| Boil | junga | 20 g | 15 min | 11.1 % |
| Dry Hop | Millennium | 50 g | 10 day(s) | 17.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 350 ml | Safale |
| Safale w-34/70 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 10 g | Boil | 15 min |