

Baltic Porter 3.0

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **38**
- SRM **26.1**
- 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 **15 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **54 C**, Time **5 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **5 min** at **54C**
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.75 kg (30.8%)	79 %	10
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (35.2%)	80 %	20
Grain	Weyermann - Light Munich Malt	1.5 kg (26.4%)	82 %	14
Grain	Weyermann - Carafa I	0.2 kg (3.5%)	70 %	690
Grain	Carahell	0.125 kg (2.2%)	77 %	26
Grain	Caraaroma	0.1 kg (1.8%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Lublin (Lubelski)	8.5 g	15 min	2.8 %
Boil	Tettnang	20 g	5 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	10 min