

BALTIC PORTER TORRES BA

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **31**
- SRM **59.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **38.4 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **28.3 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Weyermann - Light Munich Malt | 5 kg (49.5%) | 82 % | 14 |
| Grain | Weyermann - Pilsner Malt | 2 kg (19.8%) | 81 % | 5 |
| Grain | Weyermann - Munich Malt II | 1 kg (9.9%) | 82 % | 14 |
| Grain | Słód Caramunich Typ III Weyermann | 0.25 kg (2.5%) | 73 % | 150 |
| Grain | Carabelge | 0.25 kg (2.5%) | 80 % | 30 |
| Grain | Weyermann Czekoladowy żytni | 0.25 kg (2.5%) | 68 % | 1200 |
| Grain | Weyermann - Czekoladowy pszeniczny | 0.25 kg (2.5%) | 74 % | 788 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (2.5%) | 71 % | 600 |
| Grain | Carafa III Special | 0.25 kg (2.5%) | 70 % | 1034 |
| Grain | Castle malting - Coffee Malt | 0.25 kg (2.5%) | 74 % | 250 |
| Grain | Carafa II Special | 0.25 kg (2.5%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.1 kg (1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Puławski | 50 g | 60 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|-------|--------|------------|
| Lallamenad Nova Lager | Lager | Slant | 600 ml | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 4 g | Boil | 10 min |