

Porter Bałtycki #2

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **83**
- SRM **60.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **34.9 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **55 C**, Time **5 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **27.1 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (36.4%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (12.1%)	61 %	5
Grain	Jęczmień palony	0.5 kg (6.1%)	55 %	985
Grain	Karmelowy Jasny 30EBC	1 kg (12.1%)	75 %	30
Grain	Simpsons - Coffee Malt	0.25 kg (3%)	74 %	296
Grain	Chocolate Malt (UK)	0.5 kg (6.1%)	73 %	887
Grain	Caraaroma	0.5 kg (6.1%)	78 %	400
Grain	Carafa	0.5 kg (6.1%)	70 %	664
Sugar	Milk Sugar (Lactose)	0.5 kg (6.1%)	76.1 %	0
Grain	Carahell	0.5 kg (6.1%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Styrian Golding	50 g	60 min	3.6 %
Boil	Styrian Golding	50 g	30 min	3.6 %
Boil	Galena	50 g	20 min	12 %
Boil	Galena	50 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe sherry	50 g	Secondary	21 day(s)
Other	Śliwka kandyzowana	200 g	Boil	30 min