

Porter bałtycki

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **25**
- SRM **28.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **50 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.5 kg (34%)	80 %	16
Grain	Strzegom Wiedeński	2 kg (27.2%)	79 %	10
Grain	Caraaroma	0.5 kg (6.8%)	78 %	400
Grain	Strzegom Karmel 300	0.2 kg (2.7%)	70 %	299
Grain	Strzegom Monachijski typ II	1 kg (13.6%)	79 %	22
Grain	Płatki owsiane	0.8 kg (10.9%)	60 %	3
Grain	Carafa III	0.1 kg (1.4%)	70 %	1034
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3.4%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %