

Porter bałtycki 21

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **30**
- SRM **31.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **93 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **8 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **8 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (54.2%)	80 %	5
Grain	Strzegom Monachijski typ I	0.9 kg (10.8%)	79 %	16
Grain	Strzegom Monachijski typ II	0.9 kg (10.8%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.9 kg (10.8%)	73 %	120
Grain	Caraaroma	0.7 kg (8.4%)	78 %	400
Grain	Strzegom Barwiący	0.1 kg (1.2%)	68 %	1300
Grain	Brown Malt (British Chocolate)	0.3 kg (3.6%)	70 %	170

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Czech Pilsner 18	Lager	Dry	20 g	---