Porter Bałtycki

- Gravity **24.4 BLG**
- ABV **---**
- IBU **58**
- SRM **57.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg *(61.3%)*	79 %	16
Grain	Castle Cafe	1 kg *(12.3%)*	75.5 %	480
Grain	Biscuit Malt	1 kg *(12.3%)*	79 %	45
Grain	Special B Malt	1 kg *(12.3%)*	65.2 %	315
Grain	Strzegom Czekoladowy ciemny	0.1 kg *(1.2%)*	68 %	1200
Grain	Carafa II	0.05 kg *(0.6%)*	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga	50 g	60 min	11 %
Aroma (end of boil)	Iunga	30 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	300 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.