

Baltic porter 3.0

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **43**
- SRM **48**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **22 %/h**
- Boil size **17.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chocolate Malt (UK)	0.06 kg (1.1%)	73 %	1100
Grain	Carafa II	0.1 kg (1.8%)	70 %	1150
Grain	Fawcett - Pale Chocolate	0.2 kg (3.7%)	71 %	550
Grain	Briess - Black Malt	0.1 kg (1.8%)	55 %	985
Grain	Fawcett - Brown	0.1 kg (1.8%)	72 %	180
Grain	Melano castle	0.42 kg (7.7%)	70 %	50
Grain	Abbey Castle	0.19 kg (3.5%)	80 %	45
Grain	Special B Malt	0.4 kg (7.3%)	65.2 %	280
Grain	Platki owsiane	0.4 kg (7.3%)	60 %	3
Grain	Strzegom Monachijski typ II	2 kg (36.6%)	79 %	22
Grain	Viking Pale Ale malt	1.5 kg (27.4%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga'19	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis
Świeża gęstwa				

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	6 g	Mash	95 min
Water Agent	Łuska ryżowa	100 g	Mash	95 min